

WROUGHT IRON RANGE CO.

Founded 1864. Paid-up Capital \$1,000,000.

SOLE MANUFACTURERS AND PATENTEES
OF THE RENOWNED

HOME COMFORT STEEL RANGES

— FOR —

PRIVATE FAMILIES, HOTELS, RESTAURANTS, PUBLIC
INSTITUTIONS, ARMY POSTS, DINING
CARS AND STEAMBOATS.

MADE ALMOST EXCLUSIVELY OF MALLEABLE IRON AND WROUGHT STEEL,
WITH ASBESTOS LINED END-FLUES.

ALSO MANUFACTURERS OF

HOTEL KITCHEN UTENSILS,
AND
HOME COMFORT STEEL HOT-AIR FURNACES.

OFFICE, SALESROOM AND FACTORY :

70 to 76 Pearl Street, TORONTO, ONT.

— AND —

SAINT LOUIS, MO., U. S. A.

gratis

EDITION, 1894.

THE WROUGHT IRON RANGE COMPANY.

BUSINESS HISTORY.

In 1856 the present stockholders commenced selling stoves in Illinois as agents.

In 1861 one of them began business with his limited means saved from small salary.

In 1864 two of them, who are now the principal stockholders, founded the present extensive business.

In 1881 the Wrought Iron Range Co. was incorporated, with a capital stock of \$30,000, for the purpose of selling Wrought Iron Ranges purchased from other manufacturers. It soon became necessary for the Company to manufacture their own goods, and a temporary factory was started.

In 1883 the Company purchased the northwest corner of Washington Avenue and Nineteenth Street and erected a portion of their present factory.

In 1884 the growth of the business necessitated the use of more capital, and the capital stock of the Company was increased to \$500,000.

In 1889 the Company purchased the balance of the block, and now their offices and factory cover the whole property—one entire city block.

In 1893, to meet the requirements of the business, the capital stock was again increased to \$1,000,000 fully paid.

The reputation of Home Comfort Ranges is not only firmly established throughout the entire United States, but has reached many foreign countries. This has been especially noticeable in Canada, and the demand from that country became so pressing that it was necessary to provide for a direct supply to its people, and the Company established a factory at Toronto, Ontario, for the manufacture of their goods, and are now prepared to fill all orders for Hotel and Family Ranges and complete Hotel Kitchen Outfits for the Dominion.

NOTICE—SPECIAL.

1. Our Home Comfort Range, as illustrated on page 5, is sold at one uniform price throughout Canada and the United States, and only from our own wagons, by our own salesmen, from whom we expect the strictest honesty and fair dealing in all transactions with their customers.

2. Any erasures or alterations upon notes or warrants, or any endorsements whatever, except for cash paid, or for meals or lodgings, are positively prohibited.

3. We furnish our salesmen with lithographed receipts, numbered and signed with fac-simile of name as below, which are charged to them as cash, and are used by them in payment of bills to customers, or for cash received from parties who are indebted to us for Home Comfort Ranges.

4. We were led to the adoption of these receipts, partly for the protection of ourselves, but more for the protection of our customers against irresponsible persons who might attempt to collect money on notes and sign receipt for the same.

5. We caution our customers that no receipts for money, bills or any claims whatever, will be accepted in full or part payment of any note held by us, unless endorsed on the note in writing, except the receipts above named, and then only in the manner specified on its face.

6. Neither will we recognize any agreement outside of the guarantee which is signed with fac-simile of Company's signature, nor any erasures, alterations or additions to its printed conditions.

NO OLD STOVES TAKEN OR ACCEPTED IN PART PAYMENT FOR HOME COMFORT RANGES.

Wrought Iron Range Company

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The illustration on page 5 of this edition is a fac-simile of our improved

HOME COMFORT STEEL RANGE No. 66.

We have sold 277,188 Home Comfort Ranges to January, 1894, in the United States, Canada and foreign countries. Our ranges are better adapted to the wants of housekeepers, and give better general satisfaction than any others manufactured. Proof of the assertion is the great number sold.

We furnish with this range, two steel skillets, two steel griddles, one steel pot tinned inside, one each steel pot and tea kettle enamelled inside and out, and one set of steel drip pans, all of our own selected designs and furnished only with our Home Comfort Ranges.

The end flues of our ranges are lined with asbestos board, retaining the heat in the oven, where it is required.

Our ranges are constructed almost wholly of malleable iron and cold-rolled wrought steel; are nearly indestructible, and will last a lifetime if properly used and protected from dampness.

Each range has a 15-gallon planished copper reservoir attached to left side, affording an ample supply of hot water at no additional expense for fuel—something appreciated by every family.

The upper warming closet, lower warming closet, side extension shelf, sifting dump grate, fingered fire-box lining, and MALLEABLE WATER HEATERS are our own design and used only with HOME COMFORT RANGES. Our drop oven door is convenient as a receiving shelf for dishes or pans from the oven.

We refer to testimonials from thousands of customers using Home Comfort Ranges, which will be found herein.

Our Home Comfort Range Cook Book is not for sale, but is printed solely for gratuitous distribution among our customers.

DIRECTIONS FOR OPERATING HOME COMFORT RANGES

FIRST.—To insure perfect draught in the Home Comfort Range it should have an independent flue; see that all openings around the pipe are closed, and that there are no other openings into the flue above or below, and that the chimney or pipe projects a sufficient height above the roof to give free egress for the smoke.

SECOND.—Before starting a fire, clean out the fire box and ash pan, and see that there is sufficient water in the reservoir to cover both pipes, push back rod on the right side of range to open damper on rear, then start fire with kindling and dry fuel. Soon as the fire is well started pull forward rod closing damper, and **never allow it to be open except in starting a fire.**

THIRD.—Do not try to bake until the oven is thoroughly heated, and then leave the oven door closed until the bread has had time to be well done. The time necessary to bake can be ascertained by a few trials.

If a quick, hot oven is desired, open the draught slide in front under fire door. If a slow, gradual heat is wanted, close draught slide to extent required.

No article ordinarily used in the family is found so much fault with as a badly baking oven. The fault may be with the cook, the draught, or the fuel. These matters need attention, particularly the draught and fuel.

FOURTH.—Clean the flues thoroughly through the soot door once a week. It requires but little time and the range works much better. It will also protect it from injury by dampness collecting in the soot.

Never allow the ashes to accumulate in the ash pan or under it, as the alkali in ashes is very injurious to the range.

FIFTH.—Secure the range from rust. If the roof, or the opening around the flue or pipe admits water, repair at once, as the durability of the range depends greatly on its being kept dry. Wherever possible a flue should be built so as to allow the use of an elbow, as this protects the range from rain and rust.

Keep the range clean by rubbing it with dish cloth after cooking a meal.

In extreme cold weather the water should be dipped from reservoir at night to prevent freezing, and replaced next morning before fire is started.

The above directions are necessary to the successful operation and preservation of the Home Comfort Range.

WROUGHT IRON RANGE CO.

TORONTO, ONT. AND ST. LOUIS, MO.

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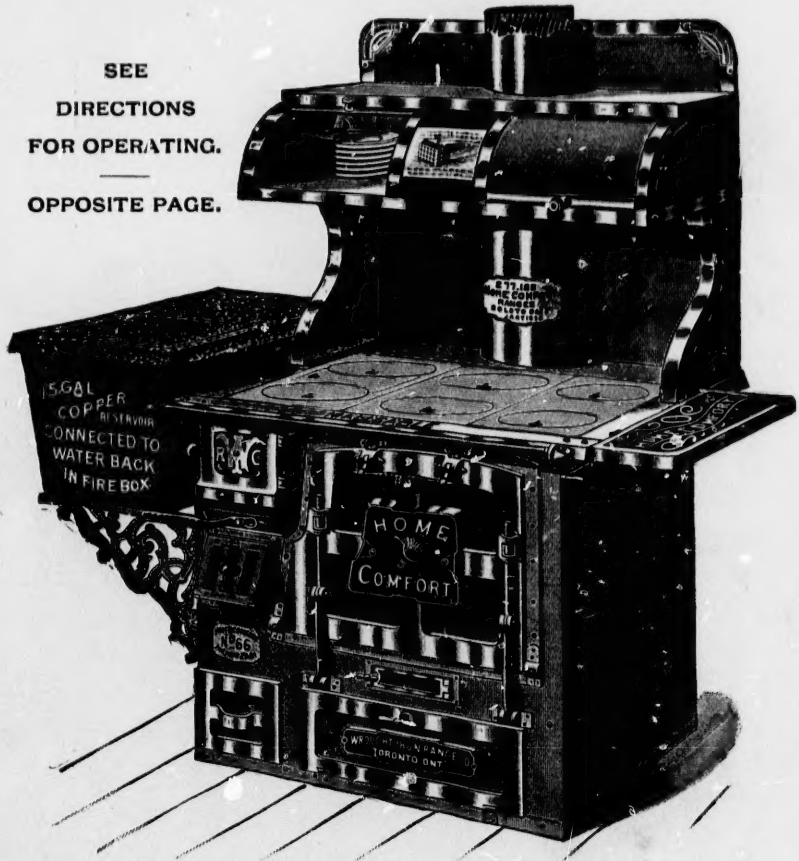
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Home Comfort Ranges Sold to January, 1894.

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FOR OPERATING.
—
OPPOSITE PAGE.



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Sold only from our Wagons by our Traveling Salesmen.

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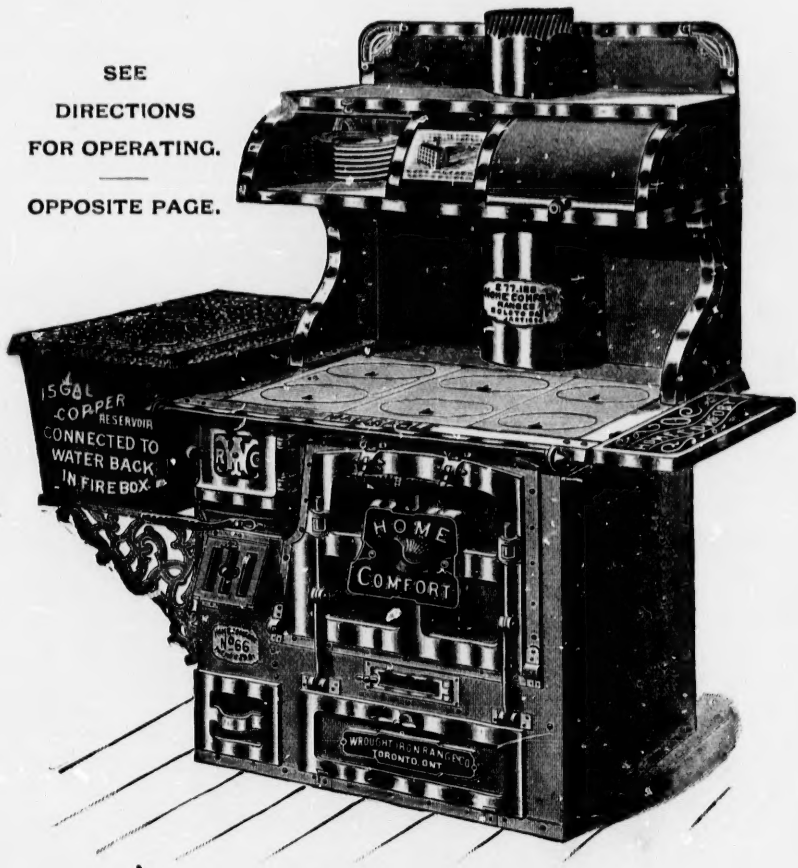
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IS, MO.

277,188

Home Comfort Ranges Sold to January, 1894.

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DIRECTIONS
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OPPOSITE PAGE.



RANGE No. 66.

Sold only from our Wagons by our Traveling Salesmen.

SOLID STEEL COOKING UTENSILS.



Pot.
Tinned Inside.



Kettle.
Enameled Inside and Out.



Tea Kettle.
Enameled Inside and Out.



Drip and Bread Pans.



Spider.



Griddle.

The Solid Steel Cooking Utensils represented above are, like our "Home Comfort Steel Ranges," the best goods of the kind in the world. We have taken special pains to introduce these goods with our ranges, and a full set as represented above is furnished with each range sold.

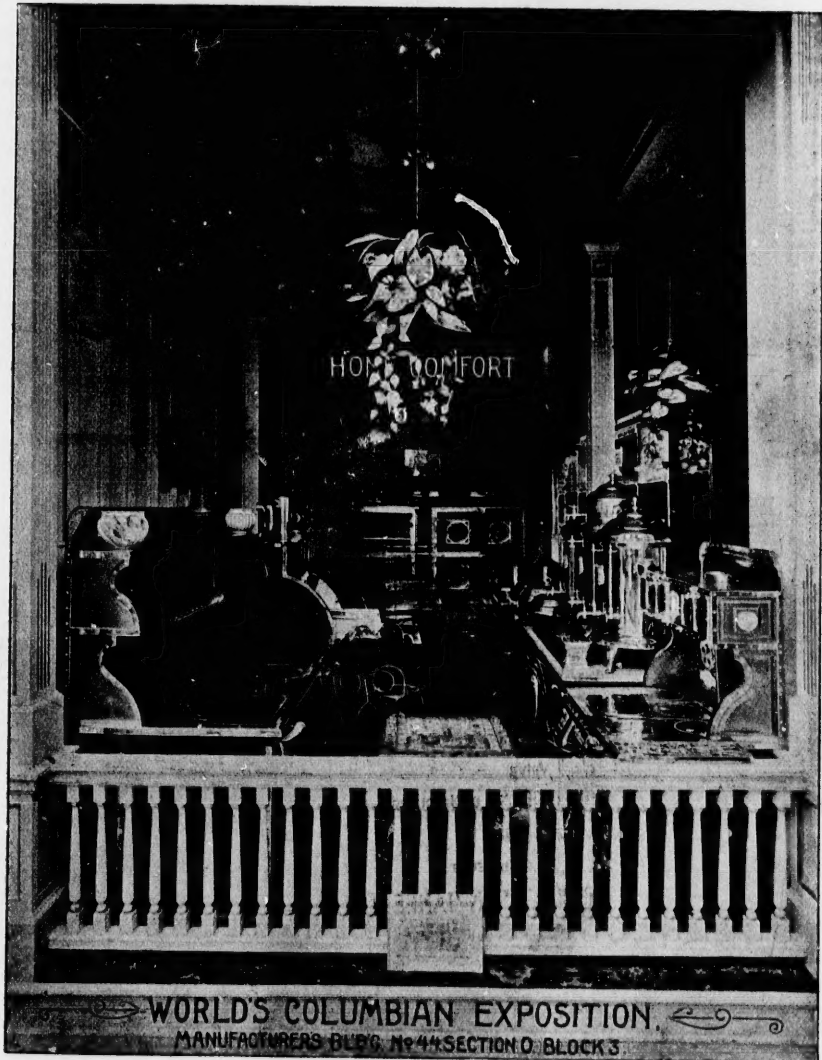
These steel goods are indestructible, and more particularly they are clean and free from rust and will not absorb grease.

The porcelain lining effectually prevents any danger when cooking fruits or acids. These goods are made especially for us, and sold only with our Home Comfort Ranges.

OUR EXHIBIT

1893,

ON WHICH WE RECEIVED THE HIGHEST AWARDS.



WROUGHT IRON RANGE CO.

FOUNDED 1864

HOME COMFORT

CHICAGO 1893

OFFICIAL RIBBON

MEDAL

ISSUED BY AUTHORITY OF THE

WORLD'S COLUMBIAN EXPOSITION

Genl. D. M. ...
DIRECTOR GENERAL

Genl. ...
DIRECTOR OF THE EXPOSITION

DEPARTMENT OF MANUFACTURES

PREMIUM AWARDED

Hotel Ranges,
Family Ranges,
Charcoal Broiler,
Steam Table and
Bakery, hot water
Soda Fountains,
General Display of
Family Ranges.

AND

WROUGHT IRON RANGERS
FOR NEW YORK
AND ST. LOUIS, MO.

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“ALL THINGS COME TO THOSE WHO WAIT” AND “THEY ALL COME OUR AWAY.”

Four Medals at the New Orleans Exposition in 1885,
Highest Awards at the World's Columbian Exposition in 1893.

Not a single article of iron or steel is made in this country that is not made by the Wrought Iron Range Company.

The Wrought Iron Range Company is the only manufacturer of iron and steel in this country that has the right to make its goods as follows:

For most of the iron and steel made in this country, the Wrought Iron Range Company is the only manufacturer of iron and steel in this country that has the right to make its goods as follows:

For example, the Wrought Iron Range Company is the only manufacturer of iron and steel in this country that has the right to make its goods as follows:

For a more complete list of the goods made by the Wrought Iron Range Company, see the list of goods on the opposite page.

For an excellent and attractive exhibit of the goods made by the Wrought Iron Range Company, see the list of goods on the opposite page.

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ALL THEIR OWN WAY.

The Wrought Iron Range Company Capture Six World's Fair Prizes.

Missouri is the only state in the Union that has the right to make its goods as follows:

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[From the *St. Louis Globe-Democrat*, November 3, 1893.]

"ALL THINGS COME TO THOSE WHO WAIT" AND "THEY ALL COME OUR WAY."

Four Medals at the New Orleans Exposition in 1885.

Highest Awards at the World's Columbian Exposition in 1893.

Home Comfort Steel and Malleable Ranges Lead all others.

The Wrought Iron Range Company of this city have received awards on all their exhibits, for distinguished merits in their goods, as follows:

For hotel and family ranges made of wrought steel and malleable iron; for the practical introduction of malleable iron in the manufacture of ranges, which gives increased strength with lightness and durability; especially for the manner of securing, supporting and strengthening the malleable iron range tops, effectually preventing warping and cracking.

For excellence of design and finish; first-class material and good workmanship throughout.

For a malleable iron waterback with a safety valve, which prevents damage from freezing water.

For an excellent and attractive exhibit of hotel and family ranges and appliances for hotel or restaurant use, including a broiler, sand oven, steam and carving table, and a set of urns.

For an improvement in the construction of broilers, with a broad apron in front.

For a convenient combination of a steam table with a carving table, well designed and made in the best manner.

These awards they may justly be proud of, as they were given after the sharpest and most persistent competition on the part of other prominent and reliable range and stove manufacturers from other cities, in this as well as foreign countries.

The glorious West has paid tribute to the East long enough, and her industries should have been recognized before this; hence it is gratifying to see St. Louis carrying off so many of the awards at the Columbian Exposition. While several other branches of manufacture and industries in

this city have been successful in their competition, we recognize the awards made to the Wrought Iron Range Company as based on true and simple merit.

In all their business dealings they act on the principle "that the higher the quality the better the appreciation," and no pains are spared to produce the highest grade of goods that money and material can give. Under no circumstances will they permit anything to deteriorate the quality and excellence of their "Home Comfort" goods.

While their leading line is that of family ranges, which are sold from their own wagons in nearly every State and Territory in the Union, it is pleasing to note the grand success that has attended their efforts to produce a line of goods made exclusively for hotels and restaurants, public institutions, etc., and on which they also received the highest awards, as above noted.

Hotel kitchen outfitting has become a specialty with this company, and wherever they have placed their goods they have given the greatest satisfaction.

The history of the Wrought Iron Range Company is so closely interwoven with that of St. Louis that one is not complete without the other.

The history of St. Louis can never be written without reference to the establishment of the Wrought Iron Range Company.

Their patrons in the East, West, North and South will be glad to learn of the tributes paid this company by the Judges of Awards at the late World's Exposition.

[From *The Republic*, October 27, 1893.]

ALL THEIR OWN WAY.

The Wrought Iron Range Company Capture Six World's Fair Prizes.

Missouri is beyond question the banner state, and St. Louis the laurel city in capturing World's Fair prizes. To secure an award of merit and recognition from the Columbian Exposition, where competition is so sharp and comprehensive, and opposition so keen and vigorous, must necessarily bespeak undue merit and excellence for the article exhibited.

The most recent award was granted on Home Comfort goods manufactured exclusively by the Wrought Iron Range Company, whose factory and spacious salesrooms are located on Washington and Lucas Avenues and Nineteenth and

Twentieth Streets, with a down-town salesroom at 1001 Olive Street.

The distinguished merits and superior qualities of their cooking apparatus secured here, as well as at all former places where placed on exhibition for test, first award of merit.

The commodious factory of this concern is bedecked in gay attire, proclaiming the victory so worthily won. Blue, the emblem of a victory, is liberally draped, and none look more becoming or wear it with more grace than the Wrought Iron Range people—a fact clearly indicating that this beautiful blue frock is plentiful in their wardrobe when contesting for prizes or commendations of the public.



Home Comfort Ranges are Superior to all other Cooking Apparatus.

They occupy much less room and set to better advantage in the kitchen.

The greatest point of superiority is that the construction is such that the oven heats uniformly. They will be ready for baking in a very short time after starting the fire.

They need not consume by one-third as much fuel as ordinary stoves and ranges, as they waste no heat.

The end flues being lined with heavy asbestos board, the heat is retained in the range and not radiated in the kitchen.

They are fitted with *Malleable Iron* Water Heaters, which are far superior to "pipes," are stronger, more durable, heat quicker, and will never burn out if kept supplied with water.

The drop oven doors practically form a shelf in front of each oven.

The top warming closet and warming closet under oven give *over double the amount of available space* for setting prepared dishes or for warming plates, etc.

No dust, ashes or gas can enter the oven of a Home Comfort Range.

In beauty of design and elegance of finish they excel all others.

In material and workmanship they are equaled by none.

All frames, doors, top rims, and other parts subject to strain are made of the best quality of malleable iron.

Our grates are simple in operation, easy to clean and proof against formation of clinkers.

Fire-box linings having projections or fingers on front, permitting ashes to accumulate between (ashes being a non-conductor of heat), and having open space on back, allowing a current of air to pass behind, thus preventing the linings from burning out for a number of years.

Their durability, ease of management, small consumption of fuel, and perfect baking and cooking, make them the best article in their line in the market.

HOME COMFORT RANGES are as superior to all competing ranges as they are to the old-style cast-iron stoves.



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OUR METHOD OF DOING BUSINESS.

To correct the impression that sometimes prevails among the people, that in buying a Home Comfort Range from our wagons they are buying from agents, we wish to state that our traveling salesmen are in our employ as salesmen only, and not as agents. They are paid a fixed salary to introduce and sell our Home Comfort Steel Ranges at one uniform price. Many of them, with families dependent upon them, expend a large proportion of their salaries and all their expense money among their customers.

The Wrought Iron Range Company employs 325 salesmen, assigned to duty in every portion of the United States and Canada, who are constantly on the road in the interest of the Company and its customers. From all sections where our superintendents and salesmen are and have been located, we are continually receiving testimonials which speak in the highest terms of their ability, integrity, courtesy and prompt attention to business. As they sell great numbers of our ranges and are constantly handling large sums of money, it is no small compliment to say that our trust is never betrayed. As we consider the interests of our customers an element in our business, we investigate most carefully the character and conduct of those whom we employ, and feel confident that our representatives are gentlemen worthy of respect and trust.

To facilitate our business, and reach directly the purchasers, we have divided our work into Departments, under charge of General Superintendents, each having control of several divisions of salesmen, who are in charge of Division Superintendents, and they are held responsible for the work and conduct of the men under their charge, and for the property of the Company.

Below we give a list of our present General and Division Superintendents:

GENERAL SUPERINTENDENTS.

H. A. ENGMAN,	W. C. MOORE,	N. B. DOZIER,
L. H. PARKER,	E. R. JENNINGS,	A. J. FULLER,

DIVISION SUPERINTENDENTS.

C. A. DAY,	R. S. BRADSHAW,	W. W. BALLEW,
W. C. BLACKMORE,	N. C. WINSTON,	F. T. NEAL,
T. A. BRASHEAR,	B. P. SCOTT,	B. W. LANIUS,
J. M. PIRTLE,	E. T. RUSSELL,	J. B. LYNCH,
S. MCCORT,	J. N. MILLER,	R. F. DIXON,
L. P. HENLEY,	L. P. LACK,	A. D. BRASHEAR,
J. M. BRASHEAR,	R. L. CRUTCHFIELD,	W. W. CULVER, JR.
D. L. CARTER,	J. M. EMBREK,	J. H. LOLLAR.

BREAKFAST.

What is more trying to a housekeeper's head, heart and purse than the first meal of the day, when the appetite has to be tempted? When one lives in the city and is able to obtain the delicacies to be had in the market at all seasons of the year, it is an easy matter enough. A nice, thick, juicy beefsteak costs more than the average man's salary will allow, with a meat dinner; and as the Home Comfort Range Cook Book is expected to go into homes throughout the country, many of the recipes given in this department will be for fixed-over meats made appetizing. If you live in the city where oranges are abundant and cheap, at least during the winter months, begin the meal with this fruit, which is healthful and pleasing to the eye, replacing in the summer with berries or even a dish of nice apples.

For vegetables suitable to breakfast dishes see under heading "Vegetables."

OAT MEAL.

One cup of oat meal, one and a half quarts of cold water, and one and a half teaspoons of salt. Let the water boil, pour in the oat meal slowly, stirring all the time so it will not lump, add salt, and boil slowly for at least two hours. It is a good plan to cook the oat meal the day before, preparing it for breakfast by adding a little water and heating it through.

OATMEAL PORRIDGE.

One heaping cupful of oatmeal to one quart of boiling water, and one teaspoonful of salt. Boil twenty minutes. The water should be salted and boiling when the meal is sprinkled with one hand, while it is lightly stirred with the other. When all mixed, it should boil without afterward being stirred more than is necessary to keep it from burning at the bottom, and to mingle the grains two or three times, so that they may all be evenly cooked.

A NICE BREAKFAST DISH.

Chopped cold meat well seasoned; wet with gravy, if convenient; put it on a platter; then take cold rice made moist with milk and one egg; season with pepper and salt; if not sufficient rice, add powdered bread crumbs; place this around the platter quite thick; set in oven to heat and brown.

MEAT-BALLS.

Chop fresh meat very fine, roll dried bread very fine, add salt, pepper, cloves and mace, and one egg; mix this with the meat. Pound all well together and make into balls a little larger than a hen's egg. Roll in bread crumbs and egg, and fry in hot lard. Dish with a nice gravy flavored with walnut catsup.

BEEF WARMED IN SLICES.

Cold roast beef may be made palatable by carefully slicing it, or cutting it up into conveniently small pieces, and, after heating the gravy, dropping the meat in, dishing it as soon as heated through; season with salt and pepper. Great care must be taken that the gravy is free from lumps, and that this dish is brought on the table hot.

SAUSAGE MEAT.

Six pounds lean fresh pork, three pounds fat fresh pork, twelve teaspoons powdered sage, six teaspoons black pepper, six teaspoons salt, two teaspoons powdered mace, two teaspoons powdered cloves, one grated nutmeg. Chop the meat fine; mix the seasoning in with your hands, and pack down in stone jars, pouring a layer of melted lard on top. This will keep nicely. When you want to use it, take enough for a meal, form into small cakes and fry; their own fat will fry them; do not use any other grease in the pan.

BREAKFAST BACON.

Slice very thin, cut off the rind, lay in a hot frying-pan, not greased, and fry till nicely browned.

FRYING PORK.

Salt pork should be freshened in cold water, or, better still, in equal parts of water and butter-milk. Peppered, resalted, if necessary, dredged or rolled well with flour, and dried in the oven, even salt pork is not to be despised.

FRIED HAM.

Cut the ham in thin slices; if very salt pour hot water over them, but do not let them soak; wipe dry, put in a frying-pan, not greased; let them cook thoroughly. Eggs fried are very nice with ham cooked in this way.

PORK CHOPS.

Cut, prepare, season, roll in bread-crumbs, and broil eight or more pork chops; dish up in a circle, alternating with heart-shaped slices of bread fried in butter; ornament each chop bone with a small white paper cuff (this is an ornament, but it also helps to separate the meat easily from the bone, without greasing the fingers); pour some apple sauce in the centre and serve.

WARMED OVER CHICKEN OR TURKEY.

Cut all the meat from the bones of chicken left from dinner; put the bones in a pan covered with water; stew about half an hour, until the goodness is cooked out; take out the bones; add the cold gravy left, the stuffing cut into small pieces, a little cold rice if you have it, then the chicken. Season with a little salt and pepper, and stew ten minutes. This can be served on toast if desired.

HAM PIE.

Pick the ham into small pieces, boil a cup of rice, beat up two eggs and stir in the ham and rice; season with pepper, salt and onion; put it into a deep pan and bake.

HASH.

In making hash remove all the fat and gristle from the meat; chop it fine, add an equal amount of potatoes, and, if all the family like it, a very little minced onion. Let the skillet get very hot, put in the hash, and add enough milk or water to keep it from drying up; season with salt and pepper.

This may be varied by serving it on toasted bread.

Browned hash may be made by omitting the water, putting a little fat in the skillet to keep it from sticking, and tossing the contents about until nicely browned.

BREAKFAST GEMS, BISCUITS, Etc.

In baking these, remember to have a hot oven, and heated, well greased pans.

GRAHAM GEMS WITHOUT SODA OR BAKING POWDER.

Stir in one cup of milk to one even cup of flour; no thicker, or they will be tough and heavy. Butter the gem irons, and have both gem irons and oven quite hot. Stir free from all lumps before putting into the oven. If these directions are followed the gems will be very sweet and light.

INDIAN MEAL WAFERS.

Beat the yolks of two eggs thoroughly; add to them one teaspoonful of butter; one of wheat flour, and one of salt. Then add one pint of sweet milk, and one pint of corn meal, stirred in gradually so as not to be lumpy. Bake in waffle irons.

ROLLS.

Nice rolls can be made by taking a portion of the bread dough, adding to it a little more lard or butter, a tablespoonful of sugar, and the beaten white of an egg (the latter may be omitted). Set to rise, and when light bake in a hot oven twenty minutes.

BARLEY BISCUIT.

In a quart of flour mix four teaspoonfuls of good baking powder, one-half teaspoonful of salt, two tablespoonfuls of melted butter, and milk or cold water sufficient to make as soft a dough as can be handled. Instead of kneading the dough, mix it slightly with a spoon and cut it into forms of the size desired, baking as quickly as possible in a hot oven.

BEAT BISCUIT.

Make a stiff dough of one quart of flour, lard about the size of an egg, a teaspoonful of yeast powder, and sweet milk. Knead upon a smooth board until the mixture blisters or forms air bubbles.

CRUMPETS.

Sift with one quart of flour two teaspoonfuls of baking powder; beat two eggs thoroughly, and add one quart of warm milk and water, a tablespoonful of sugar and a teaspoonful of salt. Make the batter somewhat thicker than for an ordinary batter pudding. Have the griddle hot and rub it with a little butter; place muffin rings well greased upon the griddle and half fill them with the batter. The turning must be done carefully. Put away, and when they are to be used toast quickly, but not too crisply, and butter.

BREAKFAST GEMS.

Beat together for five minutes a teacup and a half of flour, a teaspoonful of baking powder, a teacupful of milk, a teaspoonful of salt, and an egg. Bake in hot pans in a hot oven.

SALLY LUNN MUFFINS.

Mix one quart of flour, three teaspoonfuls of baking powder, a tablespoonful each of sugar and salt. Work in a tablespoonful of butter or lard, one and a quarter pints of milk, and an egg beaten. Make into a firm batter and bake in a hot oven.

MARYLAND BISCUIT.

Put in two quarts of flour, one small teacup of lard, and the usual quantity of salt. Mix it up with just enough water to make a stiff dough, and beat from half an hour to an hour. It should be worked until the blisters are constantly snapping and the dough is waxy. After the dough is once mixed there should be no more flour worked in. When it is all right, if you break off a piece quickly, it snaps off short, and in cutting a piece off with a short knife, the holes or pores where you have cut it are small and of an even size. Now break off the dough in small pieces, and work each piece into a nice biscuit shape, and press it with the lower part of the thumb where it joins the hand to make the indentation; prick and bake quickly in a very hot oven. The biscuit should be a light brown in the center of the top and on the bottom, but not all over, and not hard.

WASHINGTON BISCUIT.

Make one quart of flour, the yolk of an egg and some milk into a stiff paste. Knead it till smooth, roll it thin, and cut into biscuits. Bake in a slow oven till dry and crisp.

RAISED BISCUIT.

Put three pints of flour, one teaspoonful white sugar, and one-half teaspoonful of salt in a pan. Make a hole in the middle, into which pour half a cup of compressed yeast dissolved in half a cup of lukewarm water; one pint milk, with a piece of butter as large as a small egg melted in it; it should be just lukewarm. Stir in about half the flour to make a stiff batter; let it rise very light, then stir in the rest of the flour. Let it rise a second time very light, then mould it and cut it into biscuits. Let it rise a third time. Bake about twenty minutes.

Or: One quart of milk, three-fourths cup lard or butter (half and half is good), three-fourths cup yeast, two tablespoonfuls white sugar, one teaspoonful salt, flour to make a soft dough; mix over night, warming the milk slightly and melting the butter; in the morning roll out into a sheet three-quarters of an inch thick; cut into round cakes; set them closely together in a pan; let them rise twenty minutes; bake twenty minutes.

DAINTY CORNMEAL MUFFINS.

Two eggs, two tablespoonfuls of white sugar, one and one-half cups of sweet milk, one-half teaspoonful of salt, one cup of white Indian meal, two cups of flour, a tablespoonful of melted butter, and two heaping teaspoonfuls of baking powder; sift the baking powder into the flour. Begin with the eggs and add all the other ingredients in the order above given, and bake in gem pans in a hot oven for twenty minutes. They are delicious.

BUTTERMILK BISCUIT.

To three cupfuls of buttermilk add one of butter, one teaspoonful of cream of tartar, half a teaspoonful of soda, a dessertspoonful of salt, and flour enough to make the dough just stiff enough to admit of being rolled out into biscuits.

FRENCH BISCUIT.

Two cups of butter, two cups of sugar, one egg (or the whites of two), half a cup of sour milk, half a teaspoon of soda, flour to roll; sprinkle with sugar.

CORN MEAL MUFFINS.

One pint corn meal, one pint flour, one tablespoonful sugar, one teaspoonful salt, three teaspoonfuls baking powder, one tablespoonful lard, two eggs, one large pint of milk. Sift together corn meal, flour, sugar, salt and baking powder; rub in the lard cold; add the eggs beaten and the milk; mix into a batter of the consistency of cup-cake; fill cold muffin pans, carefully greased, two-thirds full, and bake in hot oven fifteen minutes.

WHEAT MUFFINS.

One dozen tempting muffins may be made by using one pint of sour milk, one pint of flour, one tablespoonful of sugar, one teaspoon of salt, one tablespoonful melted butter, one even teaspoon of soda, dissolved. Beat hard; bake in a quick oven.

MUFFINS.

A quart of milk, two eggs, butter the size of an egg melted in the milk, a quart of flour, two teaspoonfuls of cream of tartar and one of soda. Bake in gem pans in a quick oven.

SWEET BREAKFAST MUFFINS.

Sift two teaspoonfuls of baking powder with one quart of flour; add one cup of sugar; rub into the flour a piece of butter the size of an egg, then stir in one pint of milk. Beat free from lumps to a smooth batter. Bake in muffin rings on top of the range or in gem irons in the oven.

RISK.

Take a piece of bread dough large enough to fill a quart bowl, one teaspoonful of melted butter, one egg, one teaspoonful of saleratus; knead quite hard, roll out thin, lap it together, roll to the thickness of a thin biscuit, cut out with a biscuit mold, and set it to rise in a warm place. From twenty to thirty minutes will generally be sufficient. Bake them and dry thoroughly through, and you will have an excellent risk to eat with your coffee. You can make them with hop yeast, and sweeten them, too, if you desire. Milk yeast may be used.

Or: One pint of milk, one teaspoonful of yeast; mix it thin; when light add twelve ounces of sugar, ten ounces of butter, four eggs, flour sufficient to make it as stiff as bread. When risen again, mold it and spread on tin.

BAKING POWDER BISCUIT.

One pint of water, one-half cup of shortening (half lard and half butter), one teaspoonful of salt, heaping tablespoonful of baking powder. Sift your flour into the mixing pan; mix the baking powder and salt into the center part of the flour the same as if for pie crust; mix as little flour as possible; just enough to be able to roll them nicely; scarcely knead them at all; bake twenty minutes in a hot oven. This recipe makes eighteen biscuits.

A batch of biscuit for a family of four may be made by taking a pint of flour, into which put a teaspoon of salt, one heaping teaspoon of baking powder, and one small tablespoonful of lard. Work the lard thoroughly into the flour, and wet the mixture with sweet milk or water to a soft dough. Have it as soft as can be rolled out on the bread-board without sticking, for the flakiness depends on this point, and mix as little as possible. Bake in a hot oven ten minutes.

SOUR MILK GRAHAM GEMS.

Very nice sour milk Graham gems can be made by taking two cups of Graham flour, one cup of wheat, a heaping teaspoonful of salt. Into this stir two cups of sour milk, one tablespoonful of soda dissolved in a little warm water. Beat hard and cook in moderate oven three-quarters of an hour.

GRAHAM GEMS.

Take equal quantities by measure of good Graham flour and cold water. Mix and bake in a very quick oven in the small pans especially made for gems. Success depends on baking the dough in small quantities, as must be done when the pans are used, and in a quick oven, so that a top crust forms almost immediately and makes the gems light.

WHOLESOME SALLY LUNN.

Beat together one tablespoonful of butter, same of sugar and the yolks of two eggs; add one pint of sweet milk, one quart of flour and well-beaten whites of three eggs; mix well and add two teaspoonfuls of baking powder; stir thoroughly and bake in a moderate oven.

WAFFLES, CAKES, ETC.

In cooking pancakes and waffles, be sure to use only enough grease to keep them from sticking to the griddle or waffle iron. Have the griddle hot; cook the cakes until the edges are full of bubbles, then turn. If doughy inside the griddle is too hot; if leathery and heavy, not hot enough. A teaspoon of brown sugar will make cakes brown nicely. The addition of some soaked bread crumbs, mashed fine, or a little cold rice soaked in milk until soft, makes them very tender and delicious.

RAISED BATTER CAKES.

Three cups Southern Indian meal, one cup flour, one quart milk, four tablespoons yeast, one teaspoon salt; mix and set to rise over night; in the morning add one tablespoon melted butter and one teaspoon soda dissolved in hot water; fry on a griddle.

RYE GRIDDLE CAKES.

One quart of rye flour and one cup of wheat flour. Wet it with sour milk or buttermilk, until the batter is thick enough to cook easily on a griddle. Add a little salt and a scant teaspoonful of soda; dissolve in warm (not hot) water, and one well beaten egg.

Rye griddle cakes are far better than wheat, and very much tenderer. If preferred, use corn meal instead of wheat flour.

SOUR MILK GRIDDLE CAKES.

One quart sour milk, one large teaspoonful of salt, one egg well beaten, flour enough to make as thin a batter as can be turned on the griddle without breaking, and just before they are ready to bake beat in two teaspoonfuls of soda dissolved in warm water.

GRAHAM PANCAKES.

Wholesome and most palatable pancakes may be made as follows: Using one-half wheat flour and one-half graham, mix with sour milk, or buttermilk and soda (small teaspoonful of soda to one quart of milk); add a pinch of salt, and, if desired, one egg; have the batter a little thinner than when wheat flour is used alone; bake immediately on a hot griddle.

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DUTCH CAKES.

Set a sponge the same as for bread (using about two pounds of flour and a cup of yeast for the purpose), at night; the next morning add four eggs, half pound of white sugar, about quarter pound butter (fresh), cinnamon and a few raisins; then add enough milk (kneading with the hands) to form a thick batter. Pour this mixture into tins; let it rise and bake in a moderate oven.

HOE CAKE.

Pour scalding water or milk on corn meal (salted) to make it rather moist. Let it stand an hour or longer; put two or three heaping tablespoonfuls on a hot griddle, greased with pork or lard. Smooth over the surface, making the cake about half an inch thick, and of round shape. When browned on one side turn and brown it on the other. Serve very hot.

CORN CAKE.

One pint of milk, half a pint of Indian meal, four eggs, a scant tablespoonful of butter, salt, and one teaspoonful of sugar. Pour the milk boiling on the sifted meal. When cold, add the butter (melted), salt, sugar, yolks of eggs, and lastly the whites, well beaten separately. Bake half an hour in a hot oven.

FRIED CORN MUSH.

Many slice the mush when cold, and simply sauté it in a little hot lard. Of course, the mush is made by sprinkling the corn meal into boiling salted water. It is thoroughly cooked and made the day before wanted. When cold, it is sliced, each slice dipped in beaten eggs (salted), and bread or cracker crumbs, and fried in boiling hot lard. One should try this to know the superiority in the manner of cooking.

BARLEY CAKES.

Dissolve one yeast cake in three pints of warm water; add barley flour enough to thicken, and salt to taste; let it rise over night, and in the morning add a teaspoonful of baking soda dissolved in a cupful of warm water and milk. Enough batter should be left over to raise the next portion, with milk, water and flour added. Bake in a hot oven.

POP-OVERS.

One cupful of milk, one egg, one cupful of flour and a little salt. Beat well and put a tablespoonful of the batter in very small tin pans. Bake quickly and eat immediately.

INDIAN GRIDDLE CAKES.

Sift and mix together two-thirds quart of corn meal, one-third quart of flour, one teaspoonful of brown sugar, two heaping teaspoonfuls of baking powder, and a half teaspoonful of salt. Add two beaten eggs and one pint of milk, beaten into a smooth batter. Brown nicely on a very hot griddle. Serve with syrup.

FRENCH PANCAKE.

One pint of milk, three eggs, two cups of sifted flour, two teaspoonfuls baking powder, and a pinch of salt. Beat the yolks of the eggs light and pour the milk upon them. Sift the flour with the salt and baking powder and add this alternately with the whipped whites. Have ready a heated griddle and cook the latter on the large spoonfuls. As each pancake is done, transfer it to a hot plate, spread it lightly with butter, then with jam or jelly, and roll it up, the sweetmeat inside. Sprinkle lightly with powdered sugar.

FRENCH ROLLS.

One pint of milk, one small cup of home-made yeast, and flour enough to make a stiff batter; raise over night; in the morning add one egg, one tablespoonful of butter, and flour sufficient to make it stiff to roll. Mix it well and let it rise and knead it again, to make it fine and white; roll out, cut with a round tin and fold over; put them in a pan and cover very close. Set in a warm place until they are very light and bake quickly.

DELICATESSEN BUCK-WHEAT CAKES.

One quart best buckwheat flour, one handful of corn meal, two teaspoonfuls baking powder, one teaspoonful salt, two tablespoonfuls New Orleans molasses, one tablespoonful melted butter. Mix thoroughly and use soon as ready.

BUCKWHEAT CAKES.

One pint of buckwheat meal, one quart of water, salt just to taste, one gill of home-made yeast. Mix the water (which should be lukewarm if the weather is cold) with the meal, add the salt and yeast, beat it well; when light bake them on a griddle. Grease the griddle, pour on a little of the batter, spread it so as to form a cake about the size of a breakfast plate. The cakes should be very smooth at the edges. When they are done on one side turn them, when brown on both sides, put some butter on the plate, place the cake on it, butter the top, bake another and put on it, butter it and send them to the table.

BUCKWHEAT CAKES.

Three parts by measure of buckwheat flour to one part of graham flour, and mix with butter-milk instead of water. Buckwheat batter can be kept perfectly sweet by pouring cold water over that left from one morning, and which is intended to be used for raising the next morning's cakes. Fill the vessel entirely full of water and put in a cool place; when ready to use, pour off the water, which absorbs the acidity.

NICE WAFFLES.

One pint sour milk, one teaspoon salt, table-spoonful melted butter, three eggs beaten separately, flour to make thick batter, and one teaspoonful of soda dissolved. Sweet milk may be used, in which case substitute two teaspoonfuls of baking powder for the soda.

BREAD FRIED CAKES.

Take any bits of bread you may have left after meals, soak them in milk, or milk and water, until perfectly soft; mash fine; add two eggs, pinch of soda, salt to taste, and enough flour to make them fry nicely; drop the spoonfuls into hot butter or lard.

EGGS.

CHEESE OMELET.

Mix to a smooth batter three tablespoonfuls of flour and half a pint of milk. Beat up four eggs, quarter of a pound of grated cheese and a little salt. Add flour and milk and beat for two minutes. Then put three ounces of butter on a frying-pan and pour in the mixture, turning carefully till browned on both sides.

PICKLED EGGS.

Have the eggs hard boiled, and, after removing the shells, put them in pickled blood beet juice until the whites become colored; cut lengthwise and serve as a relish.

EGG AND LETTUCE SALAD.

Boil hard four eggs, chop them and mix with fresh, crisp lettuce leaves.

EGG MAYONNAISE.

To the yolk of an egg well beaten add one salt-spoonful of salt and a half salt-spoonful each of pepper and mustard. Add slowly three spoonfuls of salad oil and one of vinegar, beating well. Beat the white of an egg and add last, pouring over the salad.

CONSOMME A LA COLBERT (POACHED EGGS).

Prepare six pieces of round toast, poach six eggs, lay the eggs on the toast, and serve with six cups of consomme, sprinkling a little chopped parsley in each cup.

HOW TO JUDGE EGGS.

In shaking an egg, if it makes a sound it is not a good egg, and should be rejected. The water test consists in putting them in water deep enough to cover; the "good eggs" will lie flat at the bottom, while the "bad eggs" will stand upright, like many other unsound things in the world. The "candling" process consists in looking through the egg at a light, or holding it between you and the sun. If it shows up clear and spotless, so that the yolk can be perceived, it is good; otherwise it is not.

BOILED EGGS.

Be sure that the water is boiling hard before you drop them in. If they are wanted soft, boil for three minutes; if hard, ten.

POACHED EGGS.

Have a skillet of clear water boiling gently; break each egg separately into a saucer, and transfer carefully to the water. Boil three minutes, dipping the water over the eggs.

FRIED EGGS.

Have a hot frying-pan with a tablespoonful of lard; break your eggs into this carefully; fry about three minutes.

OMELET.

Six eggs beaten separately; to the yolks add salt and pepper and six tablespoonfuls of milk; heat a tablespoonful of butter in a frying-pan, and when hot mix the whites with the yolks, and cook gently from five to ten minutes, until the whole has stiffened.

SCRAMBLED EGGS.

Break the eggs into a warm, buttered spider, but avoid breaking the yolks; add a little salt, butter or cream; when they begin to whiten stir carefully from the bottom until cooked.

OMELETTE SOUFFLE.

Take ten eggs and separate the yolks from the whites; then take a cup of rich cream, put it in a small pan that has been inside another with boiling water in it; when the cream comes to a boil, take the five yolks of eggs, beat them up and mix them in the cream, with powdered sugar to taste and three or four drops of extract of vanilla; mix until it slightly stiffens and then take off; whip up the whites of eggs to a light, dry foam, in the meantime sprinkle a brimming teaspoonful of corn starch, which will prevent it from falling; take about one-fourth part of the yolks and mix with the foam; then take the rest of the yolks, place them on the center of the dish, with the whites all around; place in the oven to brown, then serve.

TIME-TABLE FOR COOKING VEGETABLES.

Potatoes, boiled	30 minutes.
Potatoes, baked	45 minutes.
Sweet potatoes, boiled	45 minutes.
Sweet potatoes, baked	1 hour.
Squash, boiled	35 minutes.
Squash, baked	45 minutes.
Green peas, boiled	30 to 40 minutes.
Shell beans, boiled	1 hour to 1 hour.
String beans, boiled	about 1 hour.
Green corn, boiled	30 minutes to 1 hour.
Paragus	15 to 30 minutes.
Spinach	1 to 2 hours.
Tomatoes (fresh)	1 hour.
Tomatoes (canned)	30 minutes.
Cabbage	45 minutes to 2 hours.
Cauliflower	1 to 2 hours.
Onions	1 to 2 hours.
Beets	1 to 3 hours.
Turnips	45 minutes to 1 1/2 hours.
Parsnips and carrots	45 min. to 1 hour or more.

HINTS FOR THE HOUSEWIFE.

Wash pans and kettles immediately after use.

Wipe the range well after cooking a meal.

The temperature of the oven can be lowered by placing in it a basin of cold water.

Turpentine is better than water for mixing stove polish.

Anything made with sugar, milk and eggs should not be allowed to reach the boiling point.

Molasses to be used for gingerbread is greatly improved by being first boiled, then skimmed.

Blankets and furs put away well sprinkled with borax and done up air-tight will not be troubled by moths.

Macaroni should be used more than it is; it is a very good substitute for potatoes when that vegetable is scarce and high. Many physicians object strongly to the use of old potatoes after they have begun to sprout, and on their own tables use macaroni instead. The simple ways of preparing it are very generally known.

Flour cannot be too cold for pastry, cookies or kindred doughs, while for yeast bread it should be warm enough to favor the growth of the yeast plant. For the same reason warm water should be used with yeast, while with cream of tartar and soda it would hasten the escape of the gas, and cold liquids only are allowable.

When cane chair seats become limp and stretched so that they sink in the center, but are entirely unbroken, simply wash them well with hot water and place the chairs in a strong draft. This will cause the seat to tighten up so effectually that it will be stretched quite flat when dry. It may then be further stiffened by varnishing.

Gasoline fires can be quickly and effectually put out by sprinkling with common wheat flour. Water should never be applied; it spreads both oil and fire and therefore increases the danger, while flour absorbs and smothers it like magic.

It is said if one awakes in the night, as hopelessly wide awake as if galvanized or electrified with vital activity, an unfailing remedy is a glass of hot—not warm—water. It can be heated over a gas jet, or over a spirit lamp and sipped while almost at boiling heat, and one who tries it will find himself or herself going to sleep like an infant, and getting, too, the most peaceful and restful sleep imaginable.

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MORNING BEVERAGES.

It is not only a healthy, but a pleasant habit to drink a glass ofl, or a cup of hot water soon after rising.

COFFEE.

Two kinds of coffee mixed (Java and Mocha) are better than one alone; but they should be browned separately. Nor is it necessary to have the best grades of coffee, though of course this is desirable. A very drinkable beverage may be made even from poor Rio, by following these directions carefully: To a coffee mill of ground coffee add a portion of the whites of an egg. Mix this smooth in cold water, so that every grain is wet, and pour on to it about a quart of boiling water, stirring to prevent the egg from cooking. Let this simmer on the range a few minutes, then boil up three times, stir down twice, the third time dash in a third of a cup of cold water to clear it, and remove from the range at once. Serve as soon as possible.

SCIENCE OF MAKING GOOD COFFEE.

A noted writer on culinary subjects gives the following formulas as scientific methods of obtaining the best results in coffee making: Pour boiling water through the coffee laid in a percolator or wire cloth receptacle, or by mixing the ground coffee to a paste with raw egg and cold water, then adding a quart of cold water to each cupful of coffee and bringing it slowly to the boiling point two or three times, checking the boiling by pouring in a little cold water. Another excellent way of making good coffee is to have it ground to a powder and then inclose it in a bag made of close, unbleached cotton cloth and boil it in a covered receptacle, just allowing it to reach the boiling point several times without actually boiling. This method will give a strong, clear beverage of high color. French cooks generally add an ounce of pure chicory to a pound of coffee.—*Chef.*

CHOCOLATE.

Grate chocolate, allowing for one quart of water six tablespoonfuls of chocolate; mix smooth with a little water and boil fifteen minutes; add one quart rich milk, boil a few minutes longer, and serve hot, with sugar.

TEA.

When the water in the tea-kettle begins to boil, have ready a granite tea-steep; pour into the tea-steep just a very little of the boiling water, and then put in tea, allowing one teaspoon of tea to each person. Pour over this boiling water until the steep is a little more than half full; cover tightly and let it stand where it will keep hot but not boil. Let the tea infuse for ten or fifteen minutes and then pour into the granite tea-urn, adding more boiling water, in the proportion of one cup of water for every teaspoon of dry tea which has been infused. Have boiling water in a water-pot, and weaken each cup of tea as desired. Do not use water for tea that has boiled long. Spring water is best for tea, and filtered water next best.

Tea should never be boiled, but be sure that the water boils that you use for steeping. From three to five minutes is sufficient time; if it stands longer the tea is apt to lose its aroma and have the bitter taste of the leaf.

TO MAKE COFFEE.

Take a good-sized cupful of ground coffee, and pour into a quart of boiling water, with the whites of an egg and the crushed shell. Stir well together, adding a half cupful of cold water to clear. Put into the coffee-boiler and boil for about a quarter of an hour; after standing for a little to settle, pour into your coffee-pot, which should be well scalded, and send to the table. The coffee should be stirred as it boils. To make "café au lait" take a pint each of hot made coffee and boiled milk; strain through thin muslin into coffee-pot, to get rid of the grounds, and serve hot.

TO MAKE GOOD COFFEE.

Buy coffee in the bean about three-fifths Mocha and two-fifths Java, mixed thoroughly. Use about two-thirds cup ground coffee for four to six persons. Have coffee pot made to allow a sack to be suspended from top and reach to within an inch of the bottom. Make sack of cheese cloth, not too fine. Grind coffee the night before and put in the sack moistened a little with clear water. Two or three crushed egg shells or the white of an egg mixed with it improves the coffee. In the morning add about one pint of clear cold water, set on the range and let it come to a boil, then add balance of water, and just before using let it boil once more, and you will have something fine.

LEMONADE.

Take half a pound of loaf sugar and reduce it to a syrup with one pint of water; add the rind of five lemons, and let stand an hour; remove the rinds and add the strained juice of the lemons; add one bottle of "Apollinaris" water and a block of ice in centre of bowl. Peel one lemon and cut it up into thin slices, divide each slice in two, and put in lemonade. Claret or fine cordials may be added if desired. Serve with a piece of lemon in each glass.

Or: Selecting fresh lemons, roll them until thoroughly soft and then cutting off one end squeeze out the juice. Slice the lemons thin and add a cup of white sugar, and after mixing well add a quart of cold water.

THE LARGEST KITCHEN IN THE WORLD.

The Bon Marché, in Paris, possesses probably the largest kitchen in the world. It provides food for all the employes of the house, 4,000 in number. The smallest kettle holds seventy-five quarts and the largest 375 quarts. There are fifty frying pans, each of which is capable of cooking 300 cutlets at a time, or of frying 220 pounds of potatoes. When there are omelettes for breakfast 7,800 eggs are used. The coffee machine makes 750 quarts of coffee daily. There are sixty cooks and 100 kitchen boys employed.

BREAD.

So much depends on having this necessary of life light, sweet and fresh, that hardly enough can be said on the subject to induce wives and mothers to give their attention to this department of the kitchen work, and, if needs be, make less cake. Bread-baking is an art, and requires experiments, patience and observation; but when you have once reached perfection, be careful ever afterwards to follow those rules that led to success. If compressed yeast is used, half a cake of this is about the proportion of a cup full of the liquid yeast.

THE RATIONALE OF BREAD-MAKING.

The action of the heat in baking causes certain changes to take place in the starch, by which it is rendered soluble, and to some extent converted into another substance resembling gum, and known as dextrine. The outside of the loaf is altered to a greater extent, forming the crust. These changes have the effect of rendering the bread both nutritious and palatable; but to prevent its becoming a heavy, solid mass of dry dough, it must be "raised," or inflated with gas, so as to convert it into a light, spongy substance which can be easily masticated and digested. The gas used for this purpose is always carbonic dioxide, and the best method to develop it in the mass of dough is to set up a vinous or alcoholic fermentation by the addition of yeast. This substance is a most remarkable living organism, which, when introduced into the dough, begins to feed upon the starch, which it changes into alcohol or carbonic acid gas. Owing to the tenacious nature of the dough, the gas cannot escape, but, as it expands, renders it spongy and light. The heat of the baking oven still further expands the gas, and completes the process, at the same time killing the yeast, and preventing further fermentation. If the fermentation continues too long, it passes over into the acetic variety, the alcohol is changed into vinegar, and the bread "sours." The alcohol produced in the process is nearly all dissipated in the baking; but it is an appreciable quantity, and some years ago a company was formed in England to introduce appliances for condensing and saving it. The method was found impracticable, but it created considerable excitement, and one baker advertised to sell his bread "with all the gin in it."

DIRECTIONS FOR MAKING BREAD.

To one quart of water or milk add two-thirds of a teaspoonful of yeast; add flour to thickness of batter, and let rise over night; then add a heaping teaspoonful of salt and one of lard, and flour enough to knead softly until it will not cling to the board. Let it rise in the pan, then make into small loaves and let it rise again. Bake in moderate oven. Be sure and not let it stand in the oven after it is done, and we will promise you a most beautiful, sweet, white bread. Flour will work very much better by thoroughly drying it out. Let it be set on the top shelf of the range or some other warm place twenty-four hours, and you will be surprised at the difference it will make in either bread or cake. Some good cooks keep a lot of dried-out flour on hand all the time and regard it as a great secret. This quantity makes three small loaves.

PLAIN WHITE BREAD.

Put into the baking dish two quarts of sifted flour, less one teaspoonful to be used on the board when kneading; mix with it one teaspoonful of salt and one tablespoonful of sugar; rub in well one tablespoonful of either butter or lard. Mix half a teaspoonful of baker's yeast, or its equivalent, half a cake of dry hop or compressed yeast with one pint of lukewarm water, and pour it into the middle of the flour, mixing the whole with a large spoon until the proper consistency for the dough has been attained, using either more water or flour as may be needed. Knead the mass for about half an hour and set it in a warm place to rise. By morning it should have about doubled in bulk. Knead it over with a little flour, shape into loaves, and after it has risen in the pans put into the oven and bake. Do not have the oven too hot at first. When done take out of the pan and lean against something until cool.

BOSTON BROWN BREAD.

One cup of corn meal, two cups of Graham flour, teaspoonful of salt, four tablespoonfuls of molasses, one pint of sour milk, one teaspoonful of soda, dissolved. Mix in order, and beat hard. Butter a large tin pail, putting in the mixture; but have it only half full, leaving room for it to swell. Tie down the cover of the pail, and set it into a saucepan of boiling water, and let it boil hard for three hours. Then uncover, and put in a slow oven twenty minutes to dry off.

Or: One heaping quart of rye flour, one heaping quart of Indian meal, one heaping quart of Graham flour, scanty quart of milk, scanty quart of warm water, one coffee-cup of molasses, one coffee-cup of home-made yeast, one teaspoonful of saleratus, one dessertspoonful of salt; grease an iron kettle, pour in the mixture, and bake six or seven hours in a slow oven.

GRAHAM BREAD.

Three pints of Graham flour, one pint of wheat flour, one cup yeast, half cup molasses and teaspoonful salt. Mix with lukewarm water as stiff as you can with a spoon. Let it rise over night, and bake in a moderately hot oven.

RICE BREAD.

Boil one pound of whole rice in milk enough to dissolve all the grains, adding it, boiling, as it is absorbed. Have four pounds of sifted flour in a pan, and into this pour the rice and milk, adding salt and a wineglassful (large) of brewer's yeast. Knead and set to rise till light. Form in loaves and bake.

MUSH BREAD.

Dissolve one yeast cake, make a soft sponge, and set to rise over night. In the morning, stir in a quart of boiling water, enough corn meal to make a thin mixture, and boil for ten or fifteen minutes, stirring constantly. Add three quarts of finely sifted flour to the raised sponge and the corn meal mush, salt, sugar, and shortening having been kneaded with it. Put into a warm place to rise, and when light mould into loaves, put in to a greased pan and set to rise again; when sufficiently light place in a moderately hot oven and bake for an hour.

SALT RISING BREAD.

Scald half a cup of new milk, stir in corn meal to thicken, and set in a warm place over night. In the morning use a pint of hot water to scald the sponge, mix in the corn meal, add a teaspoonful of salt and one of sugar, add flour sufficient to make a thick batter; set for an hour in hot water to rise. Put the sponge into a pan covered with sifted flour, knead the loaves and put into baking pans and bake.

TOAST.

The bread should not be too fresh. It should be cut thin, evenly and in good shape. The crust edges should be cut off. The pieces shaved off can be dried and put in the bread crumb can. The object in toasting bread is to extract all its moisture—to convert the dough into pure farina of wheat, which is very digestible. Present each side of the bread to the fire for a few moments to warm, without attempting to toast it; then turn about the first side at some distance from the fire, so that it may slowly and evenly receive a golden color all over the surface. Now turn it to the other side, moving it in the same way until it is perfectly toasted. The coals should be perfectly clear and hot. Serve it the moment it is done, on a warm plate, or, what is better, a toast rack.

FRIED BREAD.

Use stale baker's bread sliced thin. Beat up one egg and add two or three tablespoonfuls of milk, a pinch of salt and one tablespoonful of sugar. Beat well and pour into a pan of hot lard. Roll the bread in the mixture and fry light brown.

SOUTHERN CORN BREAD.

Sift one quart of white corn meal with two teaspoonfuls of baking powder. Add three tablespoonfuls of melted lard, salt to taste, three beaten eggs and a pint of milk, or enough to make a thin batter. Beat all very hard for two minutes and bake rather quickly in a hot, well-greased pan in which a little dry meal has been sifted. Eat immediately.

CORN BREAD.

Beat two eggs thoroughly; add teaspoon of salt, one pint of sour milk, tablespoonful of melted butter, corn meal enough to make a moderately thick batter, and one even teaspoonful of soda, dissolved.

Or: One pint sweet milk, one pint sour milk, one pint flour, two pints meal, one tablespoonful syrup, one teaspoonful salt, and one teaspoonful soda. Steam three hours.

Or: Three cups of corn meal, one cup of flour, one cup of molasses, two teaspoonfuls of soda, one quart of sour milk. Mix to a stiff batter, and boil in a mold three or four hours.

BAKING.

Flour should always be kept dry, as the least dampness will affect it. Bread made with milk will be whiter and better than where water is used. The milk should be boiled, not simply heated, and not allowed to be below a luke-warm temperature when mixed with the flour. Many housekeepers, however, do not boil the milk but only warm it. Milk bread needs little or no shortening, and less flour is required than is the case where water is used. It also requires less kneading. An earthen vessel should be used in preference to wood or tin, as it can be kept cleaner than the former and will protect the temperature of "the sponge" better than the latter.

In the making of biscuit, rolls, gems, griddle-cakes, etc., where baking powder is used, the dough must never be kneaded, as the leavening properties of the baking powder supersede the necessity for such work; nor does any "sponge" have to be "set," so that this invaluable and indispensable household article is a labor-saver as well as a time-saver. The general rule of proportion is two heaping teaspoonfuls of the powder to each quart of flour, sifting the powder and flour well together in a dry state.

DRINKS FOR SUMMER.

CREAM NECTAR.

To one gallon of boiling water add four pounds of granulated sugar and five ounces of tartaric acid. Beat the whites of three eggs, and pour into a bottle with a little of the warm syrup; shake briskly; then pour it into the kettle of syrup, and stir it through well. Boil three minutes, removing the scum as it rises. Flavor with any preferred extract, and bottle for use. When wanted for use, take two or three tablespoonfuls of the syrup to a tumbler of ice-cold water, and one-half teaspoon of soda.

ICE TEA.

Several hours before needed to be served pour into a pitcher some strong tea and set away to become cold. When served put a lump of ice in each glass. Many think a slice of lemon improves the flavor.

MILK LEMONADE.

A pound and a half of loaf sugar dissolved in a quart of boiling water, with half a pint of lemon juice, and a pint and a half of milk added.

STRAWBERRY SYRUP.

Take fine ripe strawberries, crush them in a cloth, and press the juice from them; to each pint of it, put a pint of simple syrup, boil gently for one hour, then let it become cold, and bottle it; cork and seal it. When served, reduce it to taste with water, set on ice, and serve in small tumblers half filled.

MARASCHINO PUNCH.

Mix into a bowl one-half pound of powdered sugar, one quart of cold water, the juice of two lemons, grate in the rind of two medium size oranges, adding their juice, besides half a pint of maraschino, strain into your freezer. When nearly frozen add the white of four eggs, beaten to froth and finish to freeze altogether. When serving pour on each glass of punch one teaspoonful of maraschino.

CUSTARD DESSERTS.

There are very few people who know how great a variety of desserts may be made from a simple combination of custard. The great secret in a baked, boiled or steamed custard is slow cooking. In order to attain this it is essential that the custard should be cooked in a dish set in boiling water which completely obviates all danger of burning. The rule for custard is very simple and need not be varied for baked or boiled custard. It requires one quart of fresh milk, the yolks of six eggs, six tablespoons of sugar, a saltspoon of salt, and flavoring of any kind that may be desired. It is essential to success that all the ingredients be of the best and freshest quality. You can add the whites of the eggs to the custard, but as they do not enrich it and are of no special value in it, it is more economical to use them as a meringue or in a loaf of angel cake to be served with custard. The process of making a custard is so simple that a child may accomplish it, yet it is common to see this dish put on our tables wheyed and spoiled because of a failure to attend to the essential minute in making it. The milk should be fresh and new and brought to the boiling point. The yolks of the eggs should be beaten with the sugar and the salt, and the boiling milk should be poured gradually over them. A flavor of nutmeg may now be added to them if you like the old-fashioned nutmeg custard, or if you prefer a vanilla or lemon custard a portion of vanilla bean or a little of the chipped yellow outer peel of a lemon should be boiled with the milk. You can use the extract if you prefer, but it is more expensive and will give a rank flavor to so delicate a dish as a custard. The custard may now be poured into earthen cups and set in the oven in a pan of hot water and baked in a moderately hot oven; or they may be steamed for fifteen minutes in a steamer over boiling water; or again, they may be made into boiled custard by stirring the mixed custard in a double boiler till it thickens. This will take five or six minutes. The custard should be continually beaten all the time that it is cooking and until it has cooled; then it should be strained and poured into cups. Any of these custards may be made more ornamental by adding a meringue to them and browning it lightly in the oven afterward. This is no special addition, except to a lemon custard, which is particularly nice served with a meringue flavored with lemon juice. Almost any fruit jelly or fine marmalade, or any fresh fruit, is nice served with custard.

HARD SOAP.

Melt fifteen pounds clarified soap grease; put three pounds of potash in a large stone jar, pour on three quarts of cold water and three tablespoons of powdered borax on the potash; stir with a wood stick. Pour the melted fat into a butter tub and let it be cool when the potash is added. When the potash mixture is perfectly cold, pour in a thin stream into the fat, stirring all the time. When all is added, continue stirring for about two minutes when the soap should begin to look thick and rosy. Then pour into a box three or four inches deep, let stand a few hours, and then cut in convenient pieces. If still soft let it stand until hard.

If you combine the fat and potash mixture while the latter is at all warm it will take a long time to make the soap and the result not satisfactory. Be sure the potash is very strong. Get that usually sold in one pound cans.

TRAVELING SALESMEN.

There has been a prejudice, very strong in some communities, against traveling salesmen. Manufacturers and large dealers have found it difficult to comprehend this prejudice, but have recognized its existence. Traveling salesmen are now so thoroughly established in American business houses that no firm or manufacturer may expect to succeed who does not employ them.

As a class, traveling salesmen are energetic, pushing men, thoroughly alive to all the changes of their business, and reliable as a means of communication between the manufacturers and their customers. The Wrought Iron Range Company employs over three hundred salesmen, assigned to duty in all parts of the United States. These men are constantly on the road in the interest of the Company.

Not a day passes without traveling salesmen, who represent manufacturers of the material used in our ranges, calling at our office. They come from all parts of the United States, and we buy entirely through these representatives, as by no other means could we purchase so satisfactorily. These salesmen submit their samples, which are inspected by the purchasing department of the Wrought Iron Range Company, and, if approved, the Company makes contracts for their supplies to last for months ahead, in order to guard against delays in delivery and unforeseen difficulties that might arise.

In common with other manufacturers and business men, as a matter of economy in time and money, we have found this to be the best method of obtaining our material.

HOME CHEESE MAKING.

A correspondent of the *Farmer's Review* says: I prefer making cheese in warm weather to butter making, and it pays much better. This is my way of managing. We milk six cows and make a five pound cheese from one milking. The morning's milking makes the largest and best cheese, using the same quantity of milk; we have a hoop six inches across, one foot high, then in the orchard we have a cleat nailed to a peach tree, three feet from the ground; under this we place a lever ten feet long, which will rest on the cheese which is in the hoop, on a board on the top of a keg; necessary weights are placed on the end of the lever.

Now as to curd. First we strain about eight gallons of milk into a tin can or boiler. I make it a little warmer than fresh from the cow; then add the rennet (I use the prepared, finding it better and cheaper), stir it well, let it stand until quite hard curd; then cut. In a short time the whey will separate, but if it is slow, heat some of the whey quite hot, pour over, stir slowly, let stand; very soon you can dip all off; then salt about as much as you would so much butter, stirring it well. Spread a new thin cloth over the hoop and put the curd in; have a round board to fit close in the hoop; then press lightly at first, but increase to about forty pounds on the end of lever; take cheese out and turn twice in twenty-four hours, removing cloth each time to prevent clinging to cheese.

When done pressing take out; cut two round pieces of cloth, then put a band around and sew the end pieces in. This keeps off the flies and holds the cheese in shape. Lay them on a shelf where they can have sunshine and a little shade outdoors warm enough to start the butter in then; turn every day. You will find it will be fit for use in about ten days.

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Recipes on this page are selected from W. Baker & Co.'s "History and Description of the Manufacture of Chocolate."

PLAIN CHOCOLATE.

For six people use one quart of milk, two ounces of chocolate, one tablespoonful of corn starch, three tablespoonfuls of sugar, and two tablespoonfuls of hot water. Mix the corn starch with one gill of the milk. Put the remainder of the milk on to heat in a double boiler. When the milk comes to the boiling point stir in the corn starch and cook for ten minutes. Have the chocolate cut in fine bits and put it in a small iron or granite ware pan; add the sugar and water and place the pan over a hot fire. Stir constantly until the mixture is smooth and glossy. Add this to the hot milk and beat the mixture with a whisk until it is frothy. Or the chocolate may be poured back and forth from the boiler to a pitcher, holding high the vessel from which you pour. This will give a thick froth. Serve at once.

If you prefer not to have the chocolate thick omit the corn starch.

CHOCOLATE MADE WITH CONDENSED MILK.

Follow the rule for plain chocolate, substituting water for the milk, and adding three tablespoonfuls of condensed milk when the chocolate is added.

BAVARIAN CHOCOLATE CREAM.

For one large mould of cream use half a package of gelatine, one gill of milk, two quarts of whipped cream, one gill of sugar, and one ounce of chocolate. Soak the gelatine in cold water for two hours. Whip and drain the cream, scrape the chocolate, and put the milk on to boil. Put the chocolate, two tablespoonfuls of sugar, and one of hot water in a small saucepan and stir on a hot fire until smooth and glossy. Stir this into the hot milk. Now add the soaked gelatine and the remainder of the sugar. Strain this mixture into a basin that will hold two quarts or more. Place the basin in a pan of ice water and stir until the mixture is cold, when it will begin to thicken. Instantly begin to stir in the whipped cream, adding half the amount at first. When all the cream has been added, dip the mould in cold water and then turn the cream into it. Place in the ice chest for an hour or more. At serving time dip the mould in tepid water. See that the cream will come from the sides of the mould, and turn out on a flat dish. Serve with whipped cream.

CHOCOLATE ICE CREAM.

For about two quarts and a half of cream use a pint and a half of milk, a quart of thin cream, two cupfuls of sugar, two ounces of chocolate, two eggs, and two heaping tablespoonfuls of flour. Put the milk on to boil in the double boiler. Put the flour and one cupful of the sugar in a bowl; add the eggs, and beat the mixture until light. Stir this into the boiling milk and cook for twenty minutes, stirring often.

Scrape the chocolate and put it in a small saucepan. Add four tablespoonfuls of sugar (which should be taken from the second cupful) and two tablespoonfuls of hot water. Stir over a hot fire until smooth and glossy. Add this to the cooking mixture. When the preparation has cooked for twenty minutes take it from the fire and add the remainder of the sugar and the cream, which should be gradually beaten into the hot mixture. Set away to cool, and when cold, freeze.

CHOCOLATE, VIENNA STYLE.

Use four ounces of vanilla chocolate, one quart of milk, three tablespoonfuls of hot water, and one tablespoonful of sugar. Cut the chocolate in fine bits. Put the milk on the range in a double boiler, and when it has been heated to the boiling point, put the chocolate, sugar and water in a small iron or granite ware pan and stir over a hot fire until smooth and glossy. Stir this mixture into the hot milk and beat well with a whisk. Serve at once, putting a tablespoonful of whipped cream in each cup and then filling up with the chocolate.

The plain chocolate may be used instead of the vanilla, but in that case use a teaspoonful of vanilla extract, and three generous tablespoonfuls of sugar instead of one.

BREAKFAST COCOA.

Breakfast cocoa is powdered so fine that it can be dissolved by pouring boiling water on it. For this reason it is often prepared at the table. A small teaspoonful of the powder is put in the cup with a teaspoonful of sugar; on this is poured two-thirds of a cupful of boiling water, and milk or cream is added to suit the individual taste. This is very convenient; but cocoa is not nearly so good when prepared in this manner as when it is boiled.

For six cupfuls of cocoa use two tablespoonfuls of the powder, two tablespoonfuls of sugar, half a pint of boiling water, and a pint and a half of milk. Put the milk on the range in the double boiler. Put the cocoa and sugar in a saucepan and gradually pour the hot water upon them, stirring all the time. Place the saucepan on the fire and stir until the contents boil; let this mixture boil for five minutes; then add the boiling milk and serve.

A gill of cream is a great addition to this cocoa.

CHOCOLATE CAKE.

For two sheets of cake use three ounces of chocolate, three eggs, one and three-fourth cupfuls of sifted pastry flour, one and three-fourth cupfuls of sugar, half a cupful of butter, half a cupful of milk, half a teaspoonful of vanilla extract, one and a half teaspoonfuls of baking powder. Grate the chocolate. Beat the butter to a cream and gradually beat in the sugar. Beat in the milk and vanilla, then the eggs (already well beaten), next the chocolate, and finally the flour, in which the baking powder should be mixed. Pour into two well-buttered shallow cake pans. Bake for twenty-five minutes in a moderate oven. Frost or not, as you like.

VANILLA FROSTING.

Break the white of one large egg into a bowl, and gradually beat into it one cupful of confectioner's sugar. Beat for three minutes, add half a teaspoonful of vanilla extract, and spread thinly on the cakes.

CHOCOLATE ICING.

Make a vanilla icing and add one tablespoonful of cold water to it. Scrape fine one ounce of chocolate and put it in a small iron or granite ware saucepan with two tablespoonfuls of confectioner's sugar and one tablespoonful of hot water. Stir over a hot fire until smooth and glossy; then add another tablespoonful of hot water. Stir the dissolved chocolate into the vanilla icing.

DINNER.

A well-arranged dinner is always begun with soup; in this case it ought to be rich and delicate, and only a very little served in each plate. One of the housewife's secrets is that soup is very economical, and for that reason should appear on the table at least once a week. Soups made from meat should always be cooked the day before using, boiling very slowly until the meat falls from the bone, skimming off all the fat rising to the surface. Strain in a bowl and set away in a cool place. When ready to use the next day, skim off the covering of fat that has formed and use for the basis of your soup. This is the only way to have your soup free from fat, a thing to be most strenuously avoided. This is what is known in cook books as "stock."

Remember, to make soup or broth, put the meat or vegetables in cold water. But if the meat is to be eaten, then the water must be boiling before the meat is put into the water. Same with fish and fowl.

SOUPS.

BEEF SOUP.

Cut all the lean off the shank, and, with a little beef suet in the bottom of the kettle, fry it to a nice brown; put in the bones and cover with water; cover the kettle closely; let it cook slowly until the meat drops from the bones; strain through a colander and leave it in a dish during the night. Next day fry as brown as possible a carrot, an onion, and a very small turnip sliced thin. Just before taking up, put in a half teaspoonful of sugar, a blade of mace, six cloves, a dozen kernels of allspice, a small teaspoonful of celery seed. These must be cooked slowly in soup an hour; then strain again for the table. If you use vermicelli or pearl barley, soak in water.

MUTTON SOUP.

Boil a leg of mutton three hours; season to your taste with salt and pepper, and add one teaspoonful of summer savory; make a batter of one egg, two tablespoonfuls of milk, two tablespoons of flour, all well beaten together; drop this into the soup with a spoon and boil for three minutes.

BOUILLON.

Cut up the meat and break the bones; add two quarts of cold water, and simmer slowly until all the strength is extracted from the meat. It will take about five hours. Strain it through a fine sieve, removing every particle of fat, and if there is more than enough, reduce it by boiling to that quantity. Season only with pepper and salt.

TOMATO SOUP.

For one gallon of soup, take two and a half quarts good beef stock, one medium-sized carrot, one turnip, one beet, two onions peeled and cut in pieces; boil the vegetables in the beef stock three-quarters of an hour; strain through a sieve; add a two-quart can of tomatoes and boil fifteen minutes; strain again, and add salt and pepper. While this is cooking, take a saucepan that will hold about six quarts and put in a quarter of a pound of butter and heat it to a light brown; add while hot three tablespoons of flour, take from the fire and mix all thoroughly; add one dessert-spoon of sugar and stir until it boils; boil fifteen minutes and strain.

TOMATO SOUP WITHOUT MEAT.

One quart skinned tomatoes to one quart of boiling water. Stew till soft, then add a teaspoonful of soda. When it ceases to effervesce, add one quart of boiling milk, a little rolled cracker, salt, butter and pepper to taste. Boil a few minutes longer, then serve. A spoonful of sugar is considered by some a great improvement.

OYSTER SOUP.

Strain the liquor from two quarts of oysters into a kettle and set on top of range. Then pick over the oysters, carefully removing every particle of shell. Heat three pints of fresh milk, or, if you have it, half rich cream; season with salt, pepper, and, if you like, a little mace. Rub together three ounces of butter with an ounce and a half of flour, corn starch or farina. Stir this into the milk when scalding hot, and as soon as it begins to thicken add the liquor from the oysters, which must not boil. Stir well and add the drained oysters. As soon as they puff out and the edges are "curled" or "ruffled" they are done. Eat with soup crackers made crisp by warming in the oven, or toasted bread.

TOMATO SOUP WITH RICE.

Cut half a small onion into rather coarse slices, and fry them in a little hot butter in a saute pan. Add to them a quart can or ten or eleven large tomatoes cut in pieces, after having skinned them, and also two sprigs of parsley. Let it cook about ten minutes, then remove the pieces of onion and parsley. Pass the tomato through a sieve. Put into the stew pan butter the size of a pigeon's egg, and when it bubbles sprinkle in a teaspoonful of flour; when it has cooked a minute stir in the tomato pulp; season with pepper and salt. It is an improvement to add a cupful or more of stock; however, if it is not at hand it may be omitted. Return the soup to the fire, and when quite hot add a cupful of fresh boiled rice and half a teaspoonful of soda.

NOODLE SOUP.

Three delicious dishes may be made from this simple and economical receipt for noodles:

To three eggs (slightly beaten), two tablespoonfuls of water and a little salt, add enough flour to make a rather stiff dough; work it well for fifteen or twenty minutes, adding flour when necessary. When pliable, cut off a portion at a time, roll it thin as a wafer, sprinkle over flour, and, beginning at one side, roll it into a rather tight roll. With a sharp knife, cut it from the end into very thin slices (one-eighth inch), forming little wheels or curls. Let them dry an hour or so. Part may be used to serve as a vegetable, part for a noodle soup, and the rest should be dried to put one side to use at any time for a beef soup.

SPLIT PEA SOUP.

Put to soak over night, in two gallons of water, one quart of peas. Add, in the morning, one pound of salt pork and let it come slowly to a boil, stirring frequently so that it may not burn.

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VEAL SOUP.

To about three pounds of a joint of veal, which must be well broken up, put four quarts of water and set it over to boil. Prepare one-fourth pound of macaroni by boiling it by itself, with sufficient water to cover it; add a little butter to the macaroni when it is tender; strain the soup and season to taste with salt and pepper; then add the macaroni in the water in which it is boiled. The addition of a pint of rich milk or cream and celery flavor is relished by many.

CLAM CHOWDER.

Put fifty clams on the fire in their own liquor with a little salt. When they have boiled about three minutes strain them, and return the liquor to the fire. Chop a medium-sized onion into small pieces, and cut six ounces of pork into dice. Fry both a light color in two ounces of butter; then stir in two tablespoonfuls of flour. When thoroughly cooked, add the clam liquor, half a pint of good stock or milk, the same quantity of cream, a saltspoonful of mace, a saltspoonful of thyme, salt to taste, and eight ounces of potatoes cut into dice. When these are cooked and the chowder about to be sent to table, add the clams cut in dice, and four ounces of ship-bread or crackers broken in pieces.

POTATO SOUP.

Fry seven or eight potatoes and a small sliced onion in a saute pan in some butter or drippings—stock-pot fat is most excellent for this purpose. When they are a little colored put them into two or three pints of hot water, add also a large heaping tablespoonful of chopped parsley. Let it boil until the potatoes are quite soft. Put all through the colander. Return the puree to the fire and let it simmer two or three minutes. When just ready to serve take the kettle off the fire, add plenty of salt and pepper, and the beaten yolks of two or three eggs. Do not let the soup boil when the eggs are in, as they would curdle.

MOCK TURTLE SOUP.

Let some one besides yourself remove the flesh from a calf's head, viz.: Cut from between the ears to the nose, touching the bone, then cutting close to it, take off all the flesh. Turn over the head, cut open the jaw-bone from underneath, and take out the tongue whole. Turn the head back again, crack the top of the skull between the ears, and take out the brains whole; they may be saved for a separate dish. Soak all separately for a few moments in salt and water. Cut the skull all to pieces, wash it quickly and put it on the fire in four quarts of cold water, together with the flesh, tongue, half a bunch of parsley, half a stalk of celery, one large bay leaf, three cloves, half an inch of a stick of cinnamon, six whole allspice, six pepper-corns, half of a large carrot, and one turnip. When the tongue is tender take it out to be served as a separate dish (with spinach or sauce tartare). Leave in the flesh for about two hours, when it will be perfectly tender. Let the bones, etc., simmer for six hours, then strain and put it away until the next day.

At the same time that the calf's head is cooking in one vessel, make a stock in another, with a beef or veal soup bone (two or three pounds), and any scraps of poultry (it would be improved with a chicken added; and one might take this opportunity to have a boiled chicken for dinner, cooking it in the stock); put into two or three quarts of water, and simmer until reduced to a pint.

The next day remove the fat and settings from the two stocks.

Put into a two-quart stew pan two ounces of butter (size of an egg), and when it bubbles stir in an ounce of ham, cut in strips, and one heaping tablespoonful of flour (one and a half ounces). Stir it constantly until it gets quite brown, pour the reduced stock over it, mix it well, and strain it.

Now, to half a pound of calf's head cut into dice add one quart of the calf's head stock boiling hot, and the pint of reduced and thickened stock, the juice of half a lemon. When it is about to boil set it one side and skim it very carefully. Add the flesh cut from the head, cut in dice, and two hard boiled eggs cut in dice, and salt.

CHICKEN SOUP (POTAGE A LA REINE).

Roast a large chicken; clear all the meat from the bones, chop, and pound it thoroughly with a quarter of a pound of boiled rice. Put the bones (broken) and the skin into two quarts of cold water. Let it simmer for some time, when it will make a weak broth. Strain it and add it to the chicken and rice. Now press this all through a sieve and put it away until dinner time. Take off the grease on top; heat it without boiling, and, just before sending to table, mix into it a gill of boiling cream. Season carefully with pepper and salt.

TOMATO SOUP, WITH ONIONS.

Slice two onions and fry them in butter until brown; remove them and fry one dozen tomatoes just sufficient to heat them through, then put them into a stew pan with their gravy and the onions; add a head of celery and a carrot sliced; stew gently for half an hour, add three pints of gravy; stew an hour and a half; pulp the whole of the vegetables through a sieve; season with white pepper, salt and cayenne. Serve with sippets of toasted bread cut in shapes.

CLAM SOUP.

To extract the clams from the shells, wash them in cold water and put them all into a large pot over the fire, containing half a cupful of boiling water; cover closely, and the steam will cause the clams to open; pour all into a colander over a pan, and extract the meat from the shells.

Put a quart of the clams with their liquor on the fire, with a pint of water; boil them about three minutes, during which time skim them well; then strain them. Bread them and return the liquor to the fire, with the hard portions of the clams (keeping the soft portions aside in a warm place), half an onion, a sprig of thyme, three or four sprigs of parsley, and one large blade of mace; cover it and let it simmer for half an hour.

In the meantime make a roux, i. e., put three ounces of butter (size of an egg) into a stew pan, and when it bubbles sprinkle in flour (one heaping tablespoonful); stir it on the fire until cooked, and then stir in gradually a pint of hot cream; add this to the clam liquor (strained), with a seasoning of salt and a little cayenne pepper; also the soft clams, without chopping them. When well mixed and thoroughly hot (without boiling) serve immediately.

CHICKEN AND CORN SOUP.

Skim the liquor from boiled chickens, heat and strain; put back on the stove with twelve cobs from which the corn has been cut. Boil half an hour, take out the cobs and add the corn; stew forty minutes from time of boiling. Add a cup of hot milk, in which stir a spoonful of butter cut up in one of flour.

CONSOMME TAPIOCA.

Sprinkle four tablespoons of tapioca in one quart of boiling consomme; let simmer from five to ten minutes, taste for seasoning and serve.

CONSOMME TAPIOCA A LA CREME.

The same as above, adding the yolks of two eggs, beating with half a cup of cream, adding two tablespoons of cooked green peas before serving.

N. B.—Do not boil any more after the cream and eggs are in the consomme, as boiling will curdle it.

CONSOMME ROYAL.

Take the yolks of six eggs, a pinch of mace, half tablespoon of salt, a small pinch cayenne pepper, and beat well in a bowl, adding half a pint of sweet cream; then strain. Prepare six small tin cups well greased and dusted with bread or cracker dust and fill them with the above batter. Set the cups in a pan, filling the same half full of boiling water and set the pan in the oven until the batter becomes firm, which takes about fifteen minutes; turn them out, let them get cold, cut them in slices, lay them in the soup tureen, pour over them one quart of hot consomme and serve.

MOCK TURTLE SOUP.

Boil half a calf's head with the skin on until soft; cut the meat into small pieces; also the tongue; prepare from the yolks of two hard boiled eggs round balls the size of marbles, and chop up the whites; take of soup stock two quarts; then fry in one ounce of butter a medium-sized onion and add one ounce of flour and brown the same; then add the stock, a teaspoon of Worcestershire sauce, pepper and salt, the juice of one lemon, and let simmer for ten minutes. Pour over the meat and imitation turtle eggs and serve hot, adding the chopped whites of the eggs.

TOMATO SOUP.

Strain a can of fine red tomatoes, melt one and a half ounces of butter, add three small tablespoons of sifted flour equal to two ounces, mix well until smooth, add one pint of soup stock, boil up; then add the tomatoes, pepper, salt, a teaspoon of sugar, a pinch of mace, boil up, adding one gill of sweet milk; boil once more and serve with (croutons) fried bread dice or toast.

ONION SOUP.

Brown two onions in one ounce of butter, stir in a tablespoon of flour; brown this also; thin down with three pints of soup stock, boil up and season with pepper and salt. Toast six pieces of bread, one for each plate, pour on the soup and serve.

POTATO SOUP.

Prepare six mealy potatoes; mash while hot, adding a tablespoon of fresh butter; then enough soup stock until the desired consistency is obtained. Add salt, pepper and a little parsley.

WHITE BEAN PUREE.

Put in the oven one-half pint of beans in one and one-half pints of water; let stand until the beans are perfectly soft and dry, but not brown. Pass them through the strainer. Melt now one ounce of butter, add to it one ounce of flour, mix well, add one quart of soup stock, then the beans; boil up, season, and serve with bread dice fried crisp.

CONSOMME A LA CLEVELAND.

Chop up fine the breast of a young chicken; procure the same amount of soaked bread in milk, well pressed out, one tablespoon of fresh butter, the yolks of four eggs, season with salt, pepper, a little nutmeg, a little chopped parsley; mix well; fill in six tin moulds; bake them in a medium oven; turn them out when done and serve with consomme.

MULLIGATAWNY SOUP.

Cut the breast of a young chicken after it has cooked in soup stock in small pieces. Put on the fire the carcass and bones of the chicken, add enough soup stock to cover it, simmer for one hour and strain; fry two small onions in one ounce of butter, add three-quarters of an ounce of flour, stir well, pour the broth in the butter and onions, boil up, add one tablespoon diluted curry powder, half a cup of milk, pepper and salt; simmer for ten minutes; put the chicken meat in the soup tureen, two tablespoons of boiled rice, pour over the soup stock and serve. A half a teaspoon of beef extract will help to strengthen the chicken stock.

CREOLE SOUP.

Soften half a cup of rice, cut up half a can of shrimps and one stalk of yellow celery; pour over this one and a half quarts of soup stock or consomme.

OX-TAIL SOUP.

Parboil in some water two ox-tails, cool and cut the meat in small pieces, melt two ounces of butter, fry in two small onions, one turnip, two carrots, half a stalk of celery, two slices of bacon; cut up fine. Add to the liquor in which the ox-tail has been parboiled one teaspoon of extract of beef, then add the fried vegetables and thicken with two ounces of flour, adding a tablespoon of Worcestershire sauce; boil up, strain, add the cut ox-tail, and serve with grated rusk.

MOCK BISQUE SOUP.

A quart can of tomatoes or five fresh ones crushed, three pints of milk, a large tablespoonful of flour, butter size of an egg, pepper and salt to taste, a scant teaspoonful of soda. Put the tomatoes on to stew and the milk in a double kettle to boil, reserving, however, half a cupful to mix with flour; mix flour smoothly with this cold milk, stir into the boiling milk and cook ten minutes. To the tomato add the soda, stir well and rub through a strainer fine enough to keep back the seeds, add butter, salt and pepper to the milk and then the tomatoes. Serve immediately. If only half the quantity is made stir the tomatoes well in the can as the liquid portion is more acid.

GREEN TURTLE SOUP.

Get a small live turtle weighing about twenty-five pounds, hang it by the hind legs or fins, cut off the head and let it bleed all day; then with a sharp knife part the two shells; remove the intestines; take all the meat from the shells, bones and fins; cut each shell in four pieces, and plunge, for a moment only, the fins and shells in boiling water to take the horny skin off.

For soup for twelve persons: Thicken three quarts of the broth with four ounces of flour browned in butter; boil half an hour, skim well; add half a pint of sherry wine, a gill of port wine, a pinch of red pepper, and enough of the turtle; boil ten minutes, skim again and serve with slices of pared lemon on a plate.

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TURKEY-BONE SOUP.

After a roasted turkey has been served a portion of the meat still adheres to the bones, especially about the neck; "drumsticks" are left, or parts of the wings, and pieces rarely called for at table. If there is three-fourths of a cupful or more left cut off carefully and reserve for force-meat balls. Break the bones apart and with stuffing still adhering to them, put into a soup kettle with two quarts water, a tablespoon salt, a pod of red pepper broken into pieces, three or four blades of celery cut into half inch pieces, three medium-sized potatoes and two onions all sliced. If the dinner hour is one o'clock the kettle should be over fire before eight o'clock in the morning; or if the dinner is at six in the evening, it should be on by twelve o'clock. Let it boil slowly but constantly until about half an hour before dinner; lift out bones, skim off fat, strain through colander, return to soup kettle. There will now be but little more than a quart of the soup. If more than this is desired, add a pint of hot milk, or milk and cream together; but it will be very nice without this addition even though a little more water be added. Prepare the force-meat balls by chopping the scraps of turkey very fine; take half a teaspoon cracker crumbs, smoothly rolled, a small saltspoon of cayenne pepper, about double the quantity of salt, a little grated lemon peel and half a teaspoon powdered summer savory or thyme; mix these together and add a raw beaten egg to bind them. Roll mixture into balls about the size of a hickory nut, and drop into the soup ten minutes before serving. Have ready in tureen a large tablespoon of parsley, cut very fine. Pour in soup, and send to table hot. If force-meat balls are not liked, boil two eggs for half an hour, cut in slices, put them in tureen with the parsley, and pour the soup over them; or slices of bread (not too thick) can be toasted, buttered on both sides, cut into inch squares, and substituted for the sliced eggs.

GREEN CORN SOUP.

One large fowl, or four pounds veal (the knuckle or neck will do), put over fire in one gallon cold water without salt, cover tightly and simmer slowly till meat slips from the bones, not allowing it to boil to rags, as the meat will make a nice dish for breakfast or lunch, or even for dinner. Set aside with the meat a cup of the liquor; strain the soup to remove all bones and rags of meat; grate one dozen ears of green corn, scraping cobs to remove the heart of the kernel, add corn to soup, with salt, pepper, and a little parsley, and simmer slowly half an hour. Just before serving add a tablespoon flour beaten very thoroughly with a tablespoon butter. Serve hot. To serve chicken or veal, put broth (which was reserved) in a clean saucepan, beat one egg, a tablespoon butter and a teaspoon flour together very thoroughly, and add to the broth with salt, pepper and a little chopped parsley. Arrange meat on dish, pour over dressing, boiling hot, and serve at once.

CELERY CREAM SOUP.

Boil a small cup rice in three pints milk until it will pass through a sieve. Grate the white part of two heads of celery (three if small) on a bread grater; add this to the rice milk after it has been strained; put to it a quart of strong white stock; let boil until celery is perfectly tender; season with salt and cayenne, and serve. If cream is obtainable substitute one pint for the same quantity of milk.

ASPARAGUS SOUP.

One of the most delicious soups made is cream of asparagus. Do not make it from the refuse stalks which are cut off from the ends of the asparagus, or it will be surely a failure. Take at least half a bunch of good asparagus. Put it in three pints of stock or water, if you have no stock. The tips of the asparagus should be removed before it is put in. Now fry half an onion. Add to it a bay leaf, three sprigs of parsley, a little spray of celery and thyme, all tied together in a bunch. Put these in the soup with twelve peppercorns, and let the whole simmer thirty-five minutes. Then strain through a puree sieve, or a flour sieve, pressing through all the asparagus that you can. The asparagus tips which were cut off, should in the meantime have been cooking gently for twenty minutes in a cup of stock, or water. Strain the stock or water off these tips and add it to the rest of the soup. Put the strained soup back on the fire. Stir two tablespoonfuls of flour with two tablespoonfuls of butter and add them to the mixture. Let the soup cook slowly for ten minutes after adding this thickening, stirring it repeatedly. Then add a cup of rich cream and the asparagus tips, which should have been kept warm meantime, in a covered cup set in a pan of hot water. Serve the soup at once, after adding the cream. Half the cream may have been beaten to a stiff froth, so that it will float in little islands on the soup when it is served.

SWISS SOUP.

Five gallons water, six potatoes and three turnips sliced; boil five hours until perfectly dissolved and the consistency of pea soup, filling up as it boils away; add butter size of an egg, season with salt and pepper, and serve. A small piece salt pork, a bone or bit of veal or lamb, and an onion, may be added to vary this soup.

CHICKEN SOUP.

In boiling chickens for salads, etc., the broth (water in which they are boiled) may be used for soup. When the chickens are to be served whole, stuff and tie in a cloth. To the broth add a dozen tomatoes (or a quart can), and one thinly sliced onion; boil twenty minutes, season with salt and pepper, add two well-beaten eggs, and serve.

BEEF SOUP WITH OKRA.

Fry one pound round steak cut in bits, two tablespoons butter and one sliced onion till very brown; add to three or four quarts cold water in soup kettle, and boil slowly one hour; then add pint sliced okra and simmer three hours or more; season with salt and pepper, strain and serve.

CARROT SOUP.

Put in soup kettle a knuckle of veal, three or four quarts cold water, a quart finely sliced carrots, one head celery; boil two and a half hours, add a handful rice, and boil an hour longer; season with pepper (or a bit of red pepper pod) and salt, and serve.

POTATO SOUP.

To one quart of water add six large potatoes chopped fine, one teacup rice, a lump of butter size of an egg, one tablespoon flour. Work butter and flour together, and add one teacup sweet cream just before taking from the fire. Boil one hour.

CHICKEN BROTH.

Cut up a chicken into small pieces and put it in a deep earthen dish, adding a quart of cold water, and setting it over a boiling kettle. Cover closely and let it steam several hours until the meat of the chicken has become very tender, after which strain off the broth and let it stand over night. Skim off all the fat in the morning and pour the broth into a bowl. Into the dish in which the broth was made put one-third of a teacupful of rice in a teacupful of cold water, and steam as before until the rice is soft; then pour in the broth and steam an hour or two longer.

BEAN SOUP.

Soak a quart of navy beans over night; then put them on the fire with three quarts of water, three onions, fried in a little butter, one little carrot, two potatoes partly boiled in other water, a small cut of pork, a little red pepper, and salt. Let it all boil slowly for five or six hours. Pass it then through a colander or sieve. Return the pulp to the fire; season properly with salt and cayenne pepper. Put into the tureen bread cut in half inch squares, and fried brown on all sides in a little butter or in boiling fat. Professor Blot adds broth, bacon, onions, celery, one or two cloves, and carrot to his bean soup. Another cook adds cream at the last moment. If a little stock, or some bones or pieces of fresh meat are at hand, they add also to the flavor of bean soup.

OX-TAIL SOUP.

Ox-tails make specially good soup, on account of the gelatinous matter they contain.

Two ox-tails, a soup bunch or a good-sized onion, two carrots, one stalk of celery, a little parsley, and a small cut of pork. Cut the ox-tails at the joints, slice the vegetables and mince the pork. Put the pork into a stew pan; when hot, add first the onions; when they begin to color add the ox-tail. Let them fry a very short time. Now cut them to the bone that the juice may run out in boiling. Put both the ox-tails and fried onions into a soup kettle, with four quarts of cold water. Let them simmer for about four hours; then add the other vegetables, with three cloves stuck in a little piece of onion, and pepper and salt. As soon as the vegetables are well cooked the soup is done. Strain it.

GREEN PEA PUREE.

One can of green peas and one-half pint of milk; put on the fire and boil till soft; then put through a strainer; melt a tablespoonful of butter, add two small tablespoonfuls of flour, one-half pint of hot milk, also the pulp of the peas and enough water or soup stock to make it of the proper consistency.

CHICKEN GUMBO SOUP.

Select a tender, fleshy, but not too fat chicken; singe, draw, and cut in small pieces; put in a stew pan three ounces of butter, with a chopped onion, and two ounces of ham cut in small squares; fry a little, add the chicken, stir, and fry the whole slightly brown; sprinkle two ounces of flour over, mingle well, dilute with three quarts of broth; add white and sweet Chili pepper and a bunch of parsley; stir, boil, cover, and cook slowly for about forty minutes; skim off the fat, remove the parsley; let drop in the soup like rain, four tablespoonfuls of gumbo powder, stirring all the while; boil no longer; pour in a soup tureen and serve with a dish of plain boiled rice.

VEGETABLE SOUP.

Cut up in pieces half an inch square, a carrot, a turnip, a parsnip and one head of cabbage, and fry them in one ounce of butter. Heat up one quart of soup stock, put the fried vegetables in the soup tureen, add a little pepper and salt, pour over the hot stock and serve.

JULIENNE SOUP.

Cut the vegetables in strips one inch long twice as thick as a match, and proceed as for vegetable soup, adding one tablespoon of green peas, one tablespoon of string beans cut in diamond shape and par-boiled; pour over them one quart of consomme and serve.

DIAMOND BACK TERRAPIN, MARYLAND STYLE.

Select three large, live diamond back terrapin; plunge them in boiling water to take the horny skin off; cook them in slightly salted water; drain and open them; take out everything from the shells; remove the head, tail, nails, intestines, lights and gall-bladder carefully; put the egg on a plate and cut the rest in pieces; put this in a saucepan with four ounces of butter and a half pint of madeira wine; boil down until nearly evaporated; add six egg yolks diluted with a pint of cream, a little salt and red pepper, six ounces of table butter, and the eggs from the terrapin; stir steadily on a brisk fire until the sauce thickens, without boiling, and serve immediately with quartered lemons separately on a plate.

CREAM OF SALMON.

Boil soft in salt water one pound of salmon and chop up very fine. Boil hard two eggs, mash the yolks and press them through a strainer; add to the eggs one ounce of butter, one ounce of flour, and soften with half a pint of soup stock, adding pepper and salt; boil up, and when smooth add one quart of soup stock; boil up again and strain, and then add the salmon meat and serve with toast.

BISQUE OF LOBSTER.

Chop up one pound of lobster meat very fine; melt two ounces of butter, adding three tablespoonfuls of sifted flour; when smooth add one pint of rich soup stock or consomme, stirring well, avoiding lumps; when boiled up add the lobster meat, one tablespoon of fresh butter, one pint of cream, salt, pepper and mace to taste; boil up and serve. A few pieces of lobster can be added to each plate.

CHICKEN BROTH.

Put in a stock-pot two pounds of lean beef, two pounds of lean veal, a large and tender fowl, two tablespoonfuls of salt, and two gallons of cold water; set on the fire, start slowly, and while boiling scum well; add two carrots, an onion with three cloves in it, two stalks of celery and two leeks and parsley roots tied together; let all boil slowly for five hours, adding at times a little water to replace the evaporation. When the fowl is done, take it off and keep for further use; then skim the fat and strain the broth through a wet napkin into a saucepan and keep warm.

SOMETHING GOT AWAY.

Landlord—"You say the chicken soup isn't good? Why, I told the cook how to make it. Perhaps she didn't catch the idea."

Boarder—"No; I think it was the chicken she didn't catch."

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FISH.

BROILED SALT MACKEREL.

(In soaking a salt fish, put it into a large pan or dish of water, with the skin up, else the salt, which of its own weight naturally sinks to the bottom, will settle in the skin and the fish not to be freshened at all.) Soak a mackerel over night. In the morning take from the water, dry carefully, trim off head, fins and tail, cut the fish in half and rub off the skin with a coarse towel. Be careful not to break the fish. Rub the bars of the gridiron with a little whiting and the fish will not stick to them. Prepare the butter sauce before putting the fish over the fire; and just as you are ready to broil it throw a handful of salt over the coals to moderate the fire, and also to prevent the disagreeable smoke or gas that would otherwise arise from it, which is very unhealthy. Watch the fish while it is broiling, that it may not scorch.

BAKED FISH.

Let the fish remain in cold water, slightly salted, for an hour before it is time to cook it; place the gridiron on a dripping pan with a little hot water in it and bake in a hot oven; just before it is done butter it well on the top, and brown it nicely. A small fish will bake in about half an hour, and a large one in an hour. Serve with a sauce which is made from the gravy in the dripping pan, to which is added a tablespoon of catsup, and another of some pungent sauce and the juice of a lemon. Thicken it with brown flour moistened with a little cold water. Garnish handsomely with sprigs of parsley and currant jelly.

COD-FISH.

Put in a pan of cold water over night to freshen. About an hour before dinner drain the water off, pick the fish to pieces, put it in a pan or kettle with enough cold water to cover the fish; set it on the range and let it slowly come to a scald; do not let it boil, for boiling makes it hard; pour off the water and put on enough milk to cover the fish; thicken with a tablespoonful of flour mixed smooth in cold milk; then, just before serving, break three or as many eggs as you wish, and a piece of butter the size of a small hen's egg; pepper and salt to taste.

FROGS' LEGS.

The finest quality of frogs' legs comes from Canada. They are brought to market skinned and ready for use. All that is necessary is to twist off their claws. Sprinkle them with salt and pepper to broil them; dip them in sweet oil, squeeze over them a few drops of lemon juice and lay them on a broiler. Broil them very carefully, about five minutes on each side, until they are a very delicate brown. They should be served with a maitre d'hotel butter.

A more familiar way of cooking frogs is to fry them. Wipe them off, season with salt and pepper, squeeze a few drops of lemon juice over them if you wish; dip them in the beaten eggs and then in the finest sifted bread crumbs. Lay them in a frying basket so that they do not touch, and plunge them into a kettle of boiling fat. When they have fried for five minutes lift them up, lay them on a platter, and serve them with a little decoration of green. Tartare sauce is very

good with them. No one who eats frogs' legs cooked in either of these ways will be tempted to try the more elaborate fritzschee of frogs' legs.

LOBSTER A LA SAUAISE.

Boil two medium-sized lobsters in salted and acidulated water, with two sliced onions, peppercorns, four bay leaves, thyme, cloves, and four blades of mace for twenty-five minutes; let cool in the water; drain, split lengthwise, crack the claws, remove the stony pouch and intestines; put the creamy part, coral and eggs (if any) into a large bowl with two egg yolks, a tablespoonful of prepared mustard, salt, and mignonette pepper; dilute slowly at first and then more quickly with half a pint of sweet oil (green is the best) and a little tarragon vinegar; add chopped chives, chervil, tarragon and parsley; cut the lobster meat in thin slices, range in a salad bowl, pour the sauce over and serve.

HOW TO COOK CLAMS.

There are ways and ways of cooking the clam—most of them abominable ways. Clam juice and clam broth are good, but clam chowder and clam stew are short cuts to dyspepsia. The coast people, who ought to know, say that the clam should be cooked in this way: Put half a peck of fresh clams into an iron kettle and pour over them about a quart of water. Let the water boil over the clams three times, then extract the white meats, dip them into a dish of melted butter, and swallow them.

BAKED LOBSTER.

In furnishing a recipe for baked lobster, select lobsters, heavy for their size, and see that they are exceedingly lively; as soon as they come from the market cut them in halves with a sharp knife and remove the stomach and intestines; crack the claws, or a half may be partly removed with a can-opener or sardine scissors. When ready to bake put the lobsters in a pan, shells down, sprinkle with pepper and a little bread crumbs, and put here and there bits of butter. Bake in a moderate oven about three-quarters of an hour, basting with melted butter, as the lobster seems to become dry. They must not under any circumstances be boiled first; they must be killed by being cut into halves.

BROILED SALMON.

Cut the fish in slices an inch thick, put them into buttered paper and place on the gridiron; sprinkle freely with salt. They will be done in a few minutes, and should be served as hot as possible. The plate should be decorated with parsley and quartered lemon.

WALLED OYSTERS.

Line a pudding pan with mashed potatoes and glaze it with well-beaten egg. Set it in the oven until thoroughly heated and of a delicate, dainty brown. While this is in the oven put on your saucepan, into which put the liquor from a quart of oysters; let it boil, add the liquor and season, letting all boil together for four minutes; remove the oysters and put in the liquor a teaspoonful of cream, a tablespoonful of butter, and enough flour to thicken. Boil until thick, then put the oysters and prepared liquor in the potato paste and have breakfast at once.

CODFISH BALLS.

Cut the codfish in pieces; soak them about an hour in lukewarm water, when the bones and skin may be easily removed; pull the fish then into fine shreds, and put it on the stove in some cold water. As soon as it begins to boil change the water, and repeat this process a second time. It is not proper to boil it, as it renders it tough. As soon as the fish is ready, some potatoes must be cooked at the same time, *i. e.*, boiled tender, and well mashed while still hot, with a little butter added. Mix half as much codfish as potatoes while they are still hot. Form them into little balls or thick flat cakes. Fry them in a little hot butter in a saute pan, or immerse them in boiling hot lard. It makes all the difference in the flavor of the balls if the fish and the potatoes are mixed while both are hot. They are better if fried at once, but may be made the night before, for breakfast, if they are properly mixed.

SPANISH MACKEREL, VENETIENNE.

Procure a large Spanish mackerel; pare off the fins, draw and cleanse nicely, put in a buttered fish pan with salt, pepper, chopped onion and parsley, small bits of butter on top, and a half a pint of white wine and white broth in equal parts; cover with a buttered paper, boil, and then cook about forty minutes in a moderate oven, basting occasionally with the liquid; drain, and reduce the liquid with a pint of white or veloute sauce, thicken with a liaison of four egg yolks and four ounces of butter; stir without boiling, press through a napkin, and finish with the juice of a lemon and two tablespoonfuls of finely chopped and pressed parsley; slide the fish on a dish, pour the sauce over and serve.

BUTTER SAUCE FOR MACKEREL.

Half a cup of flour mixed with cold water till a smooth paste; stir enough of the paste into a half pint of boiling water over the fire to form a thick cream; add a little salt, and stir steadily with an egg whip for two minutes; then remove from the fire and stir in a quarter pound of butter, two tablespoonfuls of chopped parsley and the juice of half a lemon. Set it on top of the range to keep warm, but on no account let it boil.

BOILED STRIPED BASS, HOLLANDAISE.

Take a five pound striped bass; wash and trim nicely, put in a fish kettle with salted and acidulated water to an inch over; cover with a sheet of paper, set to boil, and then let simmer half an hour; drain, slide on a folded napkin, garnish with parsley, and serve with a hollandaise sauce in a sauce bowl.

DRAWN BUTTER FOR FISH.

Put into a saucepan three tablespoonfuls of butter. When this melts add one tablespoonful of flour, stirring all the while to have the flour worked in smooth. Add one cup of milk or water, and salt and pepper.

FINNAN HADDIE.

Put into a pan and cover with hot water. Keep in the oven for half an hour, and dishing the fish on a hot platter, add pepper, butter and sauce.

Or: Place the fish in a jar of hot water and then heat in an oven for half an hour. After dished add pepper and butter, and serve hot.

SMOKED WHITE FISH.

Keep in a moderately heated oven fifteen or twenty minutes till heated through. Pour butter on it freely and serve hot.

BOILED SALMON, ANCHOVY SAUCE.

Take a piece of or a small salmon weighing about six pounds; cleanse and wash well, put in a boiler with salted and acidulated water an inch over the fish, a bunch of parsley with aromatics and pepper-corns, allspice and cloves; tie these spices in a small cloth so as to extract the flavor without running the risk of serving them with the fish; cover with a sheet of white paper, start slowly to a boil, and set by the fire to simmer forty minutes; drain, slide on a folded napkin, garnish with parsley, and serve with an anchovy sauce in a sauce bowl.

ANCHOVY SAUCE.

Knead an ounce of flour with two ounces of fresh butter; dilute with a pint of boiling water, stir to a boil, add a liaison of two egg yolks, and mix well without boiling; put four tablespoonfuls of anchovy essence, four ounces of fresh butter, and lemon juice, and press through a napkin. We recommend fresh butter because the anchovy is salt enough. If no fresh butter is on hand, wash the best you have thoroughly in fresh water before using.

FRIED FISH.

Wash and wipe the fish dry. Roll in cornmeal and fry over a hot fire with plenty of lard to keep them from burning. If the fish are small, fry whole; if salmon, or large fish, cut into slices.

BOILED FISH.

Wash and wipe the fish, dredge with flour and sew up in a cloth. Put into a deep pot, cover with cold water, with a tablespoonful of salt and one of vinegar added. From the time it begins to boil allow fifteen minutes to the pound. Remove the cloth and serve with "drawn butter" or milk gravy.

BOILED WHITE FISH.

Lay the fish open; put in a dripping pan with the back down; nearly cover with water; to one fish put two tablespoons salt; cover lightly and simmer (not boil) one-half hour; dress with gravy, butter and pepper; garnish with sliced eggs. For sauce use a piece of butter the size of an egg, one tablespoon of flour, one-half pint boiling water; boil a few minutes on a Home Comfort Range, and add three hard boiled eggs, sliced.

BAKED HALIBUT.

Two pounds of the fish with one egg, three pounded crackers, one pint of milk, one ounce of butter and seasoned with salt and pepper. Bake for one hour.

BOILED COD.

Pare off the fins of a six-pound fresh codfish and cleanse well; truss the head to the body with a string; put in a fish kettle with salted and acidulated water to an inch over; cover with a sheet of paper, boil and let simmer half an hour on the side of the fire; drain, slide on a folded napkin, surround with parsley leaves, and serve with an oyster sauce.

SPANISH MACKEREL A LA MAITRE D' HOTEL.

Procure one large or two medium-sized Spanish mackerel; draw by the gills, wash and pare nicely; slit down the back from head to tail; remove the spine, wipe dry, season with salt and pepper; oil all over and broil slowly and well; slide on a dish and pour over about four ounces of half melted maitre d' hotel sauce, adding a little chopped chives. Serve with quartered lemons on a plate.

STRIPED BASS, A LA CHAMBERLAIN.

Select a nice bass of about six pounds, wash and dry it well, stuff it with fish force meat (composed thus: one pound of bass, the bones and skin being previously removed; pound well in a mortar, add gradually one after another the whites of 3 eggs, season with one tablespoonful of salt, one teaspoonful of pepper, one teaspoonful of grated nutmeg, rub through a sieve); place in a baking pan with four sprigs of parsley, two carrots sliced, two onions also sliced, whole peppers, few cloves, one bay leaf. Then moisten with one pint of good sauterne wine; bake for twenty minutes, baste often, turn your fish on a hot fish platter and keep warm, strain in a pan; to the liquor add one-half a pint of Espagnole sauce, reduce well, decorate your platter around your fish with two bouquets of nice heads of mushrooms, two bouquets of truffles, two of blanched oysters intersecting, two crawfish; between each bouquet pour half of the sauce over the fish and serve; send the balance of the sauce in a separate gray bowl.

FRIED SHAD-ROE, TOMATO SAUCE.

Take the hard roes of four large shad; season with salt and pepper; roll in flour, immerse in beaten eggs, roll again in fresh white bread crumbs, and fry slightly brown on both sides in a large frying pan with enough fat to cover; drain on a cloth, dish up on a folded napkin, surround with fried parsley and quartered lemons, and serve with tomato sauce in a sauce bowl.

BROILED TROUT.

Clean and split them open, season with a little salt and cayenne; dip in whipped eggs, dredge with flour, and broil over a clear fire. Serve with sauce.

BAKED HADDOCK.

Choose a nice fish of about six pounds, which trim and scrape nicely, gutting it carefully, fill the vacuum with a stuffing of veal, chopped ham and bread crumbs, sew up with strong thread, and shape the fish round, putting its tail into its mouth, or, if two are required, lay them along the dish reversed—that is, tail to head; rub over with plenty of butter, or a batter of eggs and flour, and then sprinkle with bread-crumbs. Let the oven be pretty hot when put in. In about an hour the fish will be ready. Serve on the tin or assiet in which they have been baked, placing them on a larger dish for that purpose. Mussel sauce is a good accompaniment.

FRIED TROUT.

They must, of course, be nicely cleaned and trimmed all round, but do not cut off their heads. Dredge them well with flour, and fry in a pan of boiling hot fat or oil. Turn them from side to side till they are nicely browned and quite ready. Drain off all the fat before sending the fish to table; garnish with a few sprigs of parsley, and provide plain melted butter. If preferred, the trout can be larded with beaten egg, and be then dipped in bread-crumbs. The frying will occupy from five to eight minutes, according to size. Very large trout can be cut in pieces.

BOILED LOBSTER.

These crustaceans are usually sold ready-boiled. When served, crack the claws and cut open the body, lay neatly on a napkin-covered dish, and garnish with a few sprigs of parsley. Lobster so served is usually eaten cold.

OYSTERS.

FRIED OYSTERS.

Select largest and finest oysters. Drain and wipe them by spreading upon cloth, laying another over them, pressing lightly. Roll each in beaten egg, then in cracker crumbs with which have been mixed a very little pepper. Fry in mixture of equal parts of lard and butter.

SCALLOPED OYSTERS.

One quart of oysters, eight soda crackers rolled fine, seven ounces of butter, pint of milk; put in layers sprinkled with salt and pepper; save liquor and add with milk just before putting in oven; put rolled crackers with bits of butter on top layer. Bake three quarters of an hour.

OYSTER CROQUETTES.

Chop the oysters and measure in a bowl, take equal quantity of mashed potatoes, add as much butter as you like, pepper and salt to suit your taste, moisten with a little cream, make in rolls or in cakes, dip in eggs and then fine cracker crumbs, and fry or boil in lard.

OYSTER SAUCE.

Cook two dozen oysters with a little water, butter, white and red pepper, and nutmeg; drain in a colander and strain the liquor through a sieve; knead a tablespoonful of flour with an ounce of butter; dilute with liquor, stir, boil five minutes; finish with two egg yolks, two ounces of butter, and juice of a lemon; press through a napkin and add the oysters; drain and dish up the cod on a folded napkin, surround with parsley leaves and serve, putting the oyster sauce in a large bowl.

BLUE POINTS.

In order to get the full benefit of such luxury as blue points, your oysters ought to be well washed. See that they are sound and fresh and have them opened at the very last moment. While you open your oysters hold them horizontally—the deep shell down, so as to save as much of the liquor as possible, and place them carefully on a bed of cracked ice on a deep plate; send along a quarter of a lemon.

OYSTER STEW.

Put a quart of oysters on the fire in their own liquor. The moment they begin to boil skim them out, and add to the liquor a half pint of hot cream, salt and cayenne pepper to taste. Skim it well, take it off the fire, add to the oysters an ounce and a half of butter broken into small pieces. Serve immediately.

OYSTER PATTIES.

Prepare about a pound of feuilletage paste, then with a rolling-pin roll it down to a fourth of an inch thick, and let it rest five minutes; with a channelled or a round paste-cutter three inches in diameter, cut eight or more rounds in the paste; turn them over, put on a baking-sheet, egg the surface, and with a smaller round paste-cutter previously dipped in hot water, cut an incision in the paste, and trace a few lines on the centre; bake about twenty minutes, empty them, save the covers, and keep warm.

OYSTER PATTIES.

Take of oysters according to the number to be served and put them in the same pan with butter, pepper, salt and a little flour; stir and let simmer a few minutes. Bake shells of rich puff paste in patty tins, and also small rounds for covers; heat the shells and fill with oysters; put on the covers and set in the oven for five minutes. They should be served immediately.

CREAM OYSTERS.

Drain the liquor from the oysters; rub a tablespoonful of flour into a quarter of a pound of butter for each hundred oysters. A little mace or nutmeg if agreeable, six whole white peppers, salt to taste. Bring the liquor to a boil, and then add the oysters, and as soon as they boil up once add the butter and flour; stir constantly, and when boiling add a half cup of rich cream to every hundred oysters. Stir all well together, and serve as soon as cooked enough, which will be after adding the cream as soon as it boils up once thoroughly.

FRIED OYSTERS.

Drain the oysters in the colander; sprinkle over pepper and salt, which mix well with them and put them in a cold place for fifteen or twenty minutes before cooking. When ready to cook roll each one first in sifted cracker crumbs, then in beaten egg mixed with a little milk and seasoned with pepper and salt, then in the cracker crumbs again. You will please remember the routine: first the crumbs before the egg, as the egg will not adhere well to the oyster without the crumbs; now, throw them into boiling hot lard, first testing to see if it is hot enough. As soon as they assume a light brown color they should be drained and served immediately on a hot platter.

Oysters should not be fried until the persons at table are ready to eat them, as it takes only a few moments to fry them, and they are not good unless very hot.

OYSTER TOAST.

Toast bread nicely and spread it thinly with butter. Have ready sufficient oysters to allow six to each half slice; scald them in just enough water to moisten the toast; add brine and pepper to taste; dip the toast in the oysters, and after cutting each slice in the middle, lay the oysters regularly on the toast and pour the liquor over them; serve as soon as possible. If they are to be passed the second time, reserve a part of the toast, cover tightly and place the dish over steam until required.

RAW OYSTERS

Drain them well in a colander, marinate them, i. e., sprinkle over plenty of pepper and salt and let them remain in a cool place for at least half an hour before serving. This makes a great difference in their flavor. They may be served in the half shell with quarters or halves of lemons in the same dish. Or select a ten-pound block of ice; melt with a hot flat-iron a symmetrical shaped cavity in the top to hold the oysters, chip also from the sides at the base, so that the ice block may stand in a large platter on the napkin. When the oysters are well salted and peppered place them in the ice, and keep in a cool place until the time for serving. The salt will help to make the oysters very cold. The ice may be decorated with leaves of smilax vines, and a row of lemon quarters or halves may be placed around the platter.

CARVING.

Good carving adds everything to a meal. Everyone knows how backed meat takes away the appetite and exhausts the man in carving.

In the first place, have the knife of good steel, and let it be used for carving only. Next, keep the knife sharp. For this purpose have a stone or steel for sharpening.

The meat should come to the table in a large platter to afford plenty of room after it is cut, and the carver should not be hampered by glasses of water or cups of tea within reach of his elbow. The fork must be held in the left hand and stuck firmly in the meat to prevent it from slipping about the platter. The knife should be held in the right hand, and should be so sharp that no force is required to drive it through the meat. Roast beef should be shaved off in very thin slices. Chickens, turkeys and all fowls should have legs and wings cut off and jointed before the other parts are touched. A good carver always sits while carving. Anyone, with a good knife and much practice, may become a good carver, but under some hands it becomes a fine art.

Beyond these few simple suggestions, no information can be given that will aid you. Proficiency only comes from the education of the eye and hand in practice.

In selecting a carving set, it is well to let the husband take this responsibility, as this precludes the possibility of future bad carving being laid upon the knife.

MEATS.

The more gently meat boils the more tender it will become. Allow twenty minutes for boiling each pound of fresh meat.

Roast meats require a brisk fire. Baste often. Twenty minutes is required for roasting each pound of fresh meat.

BEEFSTEAK.

For a cheap steak, a good cut of what is called chuck steak is best.

Have the steaks cut half an inch thick at least; they are even better three-quarters of an inch thick. Grease the gridiron well with pork or beef suet; have it quite hot; put on the steak over a hot, clear fire; cover it with a baking pan. In a moment, when the steak is colored, turn it over. Watch it constantly, turning it whenever it gets a little brown. Do not stick the fork into the middle of the steak; only into the sides where it will do least harm by letting out the juice. It should be quite rare or pink in the center, though not raw. When cooked enough put it on a hot platter; sprinkle over plenty of salt and pepper—mind not to put on the salt and pepper before the steak is cooked; then spread over the top some sweet, fresh butter. Set the platter in the oven a few moments to let the butter soak a little in the steak; then serve it immediately. Do not use too much butter.

When the steak is cooked it is placed on the hot platter. First then, salt and pepper are sprinkled over; then comes a sprinkling of very fine chopped parsley; then some drops of lemon juice; lastly, small pieces of butter are carefully spread over. Place the steak in the oven for a few moments until the butter is well melted and soaked into the steak.

BEEFSTEAK.

Take a nice juicy beefsteak (the tenderloin or porterhouse cuts are the best), place on a Home Comfort broiler over a hot bed of coals, cook quickly on one side and turn, keeping the juice in the meat as much as possible. Lift from the fire on to a hot platter, season with salt, pepper and butter, and serve at once. Beefsteak to be healthy and good should be eaten rare, and if those who now like it "done to death" would accustom themselves to eating it this way, they would soon acknowledge themselves repaid. Above all things do not fry a steak.

HOW TO MAKE ROUND STEAK TENDER.

Any piece of beef from the round may be prepared so as to be as tender as the most delicate sirloin if care be taken with it. The Italians prepare tough beef by basting it with oil; so spread your steak with sweet oil, instead of beating it to bruise the fibres, which lets the juices run out into the fire. Let it remain an hour or so in the oil before cooking. Broil quickly so that each side will be thoroughly charred, then prop up your broiler so as to be a little further from the fire for the slower heating through, that cooks the inside juices without losing them. Melt a bit of butter in two tablespoonfuls of vinegar and pour it over the steak while hot. This finishes the "tendering" process and makes appetizing gravy. You can substitute lemon juice for the vinegar; all that is wanted is to have an acid that will make the fibres tender. Additions can also be made to the vinegar of a little chopped onion and the yolk of one or two eggs, with a very little cayenne, if you wish to have a rich gravy. If you like the taste of tarragon vinegar, that will combine the flavoring with the tendering process.

MEAT PIE.

Cut cold cooked meat into quite small dice; add pepper, salt, a little nutmeg, and two or three sprigs of chopped parsley; also a little thyme and a piece of bay leaf, if you have them, but the two latter herbs may be omitted. Put a little butter into a sauce pan, and when hot throw in a tablespoonful of flour; then brown carefully; pour in then several tablespoonfuls of hot water, or, better, stock. Mix well; then introduce the meat dice, stir all well over the fire, cooking thoroughly. Just before taking it up, mix in one or two eggs. It should be quite moist, yet consistent. Put a thin pie crust into a pudding dish; fill in a few tablespoonfuls of the mixture; then lay on it a thin strip of bacon; continue these layers until the dish is filled. Now fit a piece of crust over the top; turn the edges in a fancy manner, and make a cut in the center. Take a strip of pie paste, form it into a tie or knot, wet the bottom, and place it over the cut in the center of the pie, so as not to obstruct the opening.

The proper way to make a meat pie is with a pie mould. Butter the mould, press the crust neatly around the inside and bottom, and continue, as explained for the pudding dish. When baked, the wire holding the sides of the mould is drawn out and the mould removed from the pie. This pie can be made with veal or lamb in the same manner.

VEAL POT PIE.

Cut into thin slices with about one-sixth of boiled ham. Season highly with pepper and salt and cover the bottom of dish with the seasoning. Make layers of ham and veal, add a wine glass of water, cover with paste and bake.

VEAL POT PIE.

Selecting veal which is fairly supplied with fat, cut it into pieces of the size of a silver dollar. Put these pieces into a pot containing two quarts of water, add a cut onion and boil for an hour. Next add two or three potatoes cut into pieces corresponding with those of the veal. After skimming, put the compound in layers in light biscuit dough; sprinkle with pepper and salt and boil for fifteen minutes. Stir in a little flour and water when at a boil.

CHICKEN PIE.

After dressing and washing the chicken as you would a turkey, cut it into joints as follows: Take off the wings and legs, divide the two joints of the leg, take out the wish bone, split the chicken lengthwise in halves, then cut each half into as many pieces as possible. Put them into a stewpan with one and a half pints of water, and then place over a slow fire. Skim it well, and season with salt and pepper. Boil slowly one hour. Have ready a baking dish, lined with a good light paste; put the pieces of chicken in this dish, arrange in layers. Dredge each piece with flour, and put a bit of butter between each layer. Pour over all the liquor from the stewpan, cover with a light paste, and bake forty-five minutes.

CHICKEN PIE.

Cut the chicken in pieces and boil nearly tender. Make a rich crust with an egg or two to make it light. Season the chicken and slices of ham with pepper, salt, mace, nutmeg and cayenne. Put them in layers: first, the ham, chicken, forcemeat ball and hard eggs in layers. Make a gravy of knuckle of veal, mutton bones seasoned with herbs, onions pepper, etc. Pour it over the contents of the pie and cover with paste. Bake one hour.

MUTTON STEW.

Put into a soup kettle three tablespoonfuls of the fat and fry slowly; add the vegetables cut fine and cook for ten minutes. Add the meat and cook for ten minutes, stirring constantly. Add a quart of boiling water and skim when the stew comes to a boiling point; add three tablespoonfuls of flour mixed with cold water, two slices each of onions and carrots, and three tablespoonfuls of flour. Season with pepper and salt and serve hot.

BOILED LEG OF MUTTON, CAPER SAUCE.

Procure a fat, tender, six-pound leg of mutton; pare, boil steadily for an hour and a half in plenty of slightly salted water; drain with a skimmer (be careful not to pierce the surface with a fork or anything sharp, as all the juice would in that case certainly be wasted); thicken about a quart of the broth with an ounce and a half of flour kneaded with butter; add salt, pepper, and a few drops of vinegar, and press through a napkin; dish up the mutton, pare and ornament the handle bone with a fancifully cut white paper cuff; pour some of the sauce over and the rest in a sauce-bowl, and serve with some capers in a separate plate.

BOILED LEG OF MUTTON.

Select a medium-sized piece, not too fat; put it into a pot of boiling water; add a small peeled onion to destroy odor; boil until no blood will follow an incision with the fork. Serve garnished with parsley or celery leaves.

BOILED LEG OF MUTTON.

Mutton, water, salt. A leg of mutton for boiling should not hang too long, as it will not look a good color when dressed. Cut off the shank bone, trim the knuckle, and wash and wipe it very clean; plunge it into sufficient boiling water to cover it; let it boil up, then draw the saucepan to the side of the fire, where it should remain till the finger can be borne in the water. Then place it sufficiently near the fire, that the water may gently simmer, and be very careful that it does not boil fast, or the meat will be hard. Skim well, add a little salt, and in about two and one quarter hours after the water begins to simmer a moderate sized leg of mutton will be done. Serve with carrots and mashed turnips, which may be boiled with the meat, and send caper sauce to table with it in a tureen.

BOILED HAM.

If properly done, boiled ham is a delicious dish. Soak a small ham in cold water over night. In the morning take it out, wipe it and put it over the fire in a saucepan, covering it with fresh cold water; let it boil slowly for about three hours; then remove the skin and sprinkle it with a little sugar; make a few incisions on the surface and cover it lightly with fine bread crumbs, sprinkling a little white pepper over it. Then set it in the oven and bake till well browned. It may be served at once, but is considered prime delicately sliced when it is thoroughly cold.

Or: Soak in water over night. Next morning wash hard with a coarse cloth or stiff brush, and put on to boil with plenty of cold water. Allow a quarter of an hour for each pound in cooking. Do not remove the skin until cold; it will come off easily and cleanly then, and the juices are better preserved than when it is stripped hot. Send to table with dots of pepper or dry mustard on top, a tuft of fringed paper twisted about the shank, and garnished with parsley. Cut very thin in carving.

BARBECUED HAM.

Cut raw ham in slices and soak in scalding water for half an hour; then lay the slices flat in a frying pan; pepper each and spread on each one-fourth teaspoonful of made mustard. Pour in vinegar in the proportion of half a teaspoonful to a slice; fry quickly, turning often. When done, take out and serve on a dish; add to the gravy half a glass of wine and a teaspoonful of sugar; boil up once and pour over the meat.

CORN BEEF.

Cover with cold water, and when it begins to boil set it on the back of the range keeping it boiling gently all the while. Skim all grease that rises to the top. Boil until the meat falls from the bone. Boiled cabbage, greens or turnips are a nice accompaniment for corn beef.

TO CORN BEEF.

To each gallon of cold water put one quart of rock salt, one ounce of saltpetre and four ounces of brown sugar. As long as any salt remains undissolved the meat will be sweet. If any scum should rise, scald and skim well; add more salt, saltpetre and sugar. As you put each piece of meat into the brine, rub over with salt. If the weather is hot, wash the meat to the bone and put in salt. Put a flat stone or some weight on the meat to keep it under the brine.

CORNEB BEEF.

A good piece of beef well corned, then well boiled, is a most excellent dish. Put it into the pot with enough cold water to just cover it. When it comes to a boil set on the back of the range so that it will boil moderately. Too fast boiling renders meat tough, yet the water should never be allowed to cease boiling until the meat is done; skim often. Let it boil at least four or five hours, according to its size. It must be thoroughly done. In England, where this dish is an especial favorite, carrots are always boiled and served with the beef. The carrot flavor improves the meat, and the meat improves the carrot. Do not put the carrots into the pot, however, until there is only time for them to become thoroughly cooked before serving (about three-quarters of an hour). Serve the carrots around the beef.

In America, cabbage is oftener boiled with corned beef. This is very nice also. If cabbage is used, add at the same time one or two little red peppers. When about to serve, press out all the water from the cabbage, adding little pieces of butter. Serve the meat placed in the center of the cabbage. Little pickles are a pretty garnish for corned beef, with or without the vegetables.

ROAST DUCK.

Wipe inside and out with a damp towel. Make a stuffing of one cupful of bread crumbs, one teaspoonful of powdered sage, one tablespoonful of butter, one teaspoonful of salt and half a teaspoonful of pepper; mix well and fill body of the ducks with it. Put in a baking-pan, cover the breasts with thin slices of fat bacon, add half a teacupful of boiling water, with a teaspoonful of salt, and bake an hour and a quarter, basting every ten minutes. Serve with onion sauce.

Onion Sauce.—Peel one dozen small onions, put them in a saucepan, cover with boiling water; add a teaspoonful of salt and boil half an hour; drain and pour through a sieve; make white sauce, add the onions, let boil up once and serve.

ROAST PARTRIDGE, BREAD SAUCE.

Take three or four partridges (according to size); pick, singe, draw, and dress well; cover the breast with thin bardes of fat pork, put on the spit or in the roasting-pan, and roast briskly for about twenty-five minutes; untruss, dish up on toast; add a little gravy to the drippings, pour this over the birds, and serve with a bread sauce.

ROAST GOOSE.

The goose should be absolutely young. Green geese are best, i. e., when about four months old. In trussing, cut the neck close to the back, leaving the skin long enough to turn over the back; beat the breast bone flat with the rolling pin; tie or skewer the legs and wings securely. Stuff the goose with the following mixture: Four large onions (chopped), ten sage leaves, quarter of a pound of bread crumbs, one and a half ounces of butter, salt and pepper, one egg, a slice of pork (chopped). Now sprinkle the top of the goose well with salt, pepper and flour. Reserve the giblets to boil, and chop for the gravy as you would for a turkey. Baste the goose repeatedly. If it is a green one roast it at least an hour and a half; if an older one it would be preferable to bake it in an oven with plenty of hot water in the baking pan. It should be basted very often with this water, and when nearly done baste it with butter and a little flour. Bake it three or four hours. Decorate the goose with water cresses, and serve it with the brown giblet gravy in the sauce boat. Always serve an apple sauce with this dish.

A POT ROAST.

Trim off the rough parts of a nice brisket of beef, weighing about four pounds; place it in a kettle over a good fire; brown on one side, then turn and brown on the other; then add one pint of boiling water; cover and cook slowly fifteen minutes to every pound. Add a teaspoonful of salt when the meat is half done. After the water evaporates add no more, as there should be sufficient fat to finish cooking the meat. When the meat is done place it on a heated dish. Drain all the fat but two tablespoonfuls from the pot and put it away to be used for frying. To the two tablespoonfuls in the pot add the same quantity of flour. Mix well and add one pint of water; stir until it boils; season and pour around the meat.

ROAST BEEF.

Prepare for the oven by dredging lightly with flour and seasoning with salt and pepper; place in the oven and baste frequently while roasting. Allow a quarter of an hour for a pound of meat, if you like it rare; longer if you like it well done. Serve with sauce made from the drippings in the pan, to which has been added a tablespoonful of Harvey or Worcestershire sauce and a tablespoonful of tomato catsup. Thicken with browned flour, and serve in a gravy boat.

ROAST VEAL.

Prepare a leg of veal for the oven by washing, drying and larding it with the strips of fat bacon or ham, and dredging it well with flour, and seasoning it with salt and pepper; baste frequently and serve with the gravy thickened. A roast fillet of veal should be prepared by stuffing it with bread crumbs, seasoned with chopped ham, summer savory, pepper and salt. Dredge lightly with flour and bake.

MUTTON OR LAMB.

Mutton and lamb need to be thoroughly cooked. Caper sauce is nice with mutton, and mint sauce with lamb.

SPRING LAMB, MINT SAUCE.

Rub the saddle of lamb with salt and water, and while roasting baste frequently with the gravy and salted water. Cook ten minutes to a pound. The sauce is made from young leaves of mint chopped fine, adding two tablespoonfuls of mint; after mixing add six tablespoonfuls of white wine vinegar or cider, pouring it slowly over the mint. In order to extract all the flavor of the mint the sauce should be made in advance of dinner time.

ROAST LITTLE PIG.

The pig should be three weeks old, well cleaned, and stuffed with a dressing of this proportion: Two large onions, four times the quantity of bread crumbs, three tablespoonfuls of chopped sage, two ounces of butter, half a salt-spoonful of pepper, one salt-spoonful of salt, and one egg. Or it may be filled with a veal force-meat stuffing if preferred; or it may be stuffed with hot mashed potatoes. Sew it together with a strong thread, trussing its fore legs forward and its hind legs backward. Rub the pig with flour, pepper and salt. Roast it at first before a very slow fire, as it should be thoroughly done; or, if it is baked, the oven should not be too hot at first. Baste it very often. When done (in about three hours) place a cob or a potato in the mouth, having put something in at first to keep it open. Serve it with apple sauce or tomato sauce.

ROAST PORK.

The roasting pieces are the spare rib, the leg, the loin, the saddle, the fillet and the shoulder. They may be stuffed with a common well-seasoned sage stuffing. The skin, if left on, should be cut in lines forming little squares; if the skin is taken off, sprinkle a little pounded sage over all and put over it a buttered paper. Be careful in roasting pork to put the meat far enough from the fire at first, as it must be thoroughly done. The rule for the time of roasting pork is twenty minutes for each pound. Baste it at first with butter and afterwards with its own drippings. A roast loin of pork is very nice (allowing it to remain well sprinkled with salt an hour or two before roasting), served with cabbage cooked with a little vinegar, or served with sauer kraut.

PORK.

A roast of pork wants to be heated through slowly and cooked very thoroughly. Nothing is so unhealthy as undercooked pork in any form. Pork chops should be put on a hot skillet without any lard whatever, as they are greasy themselves.

ROAST SPARE-RIB.

Trim off the rough ends neatly, crack the ribs across the middle, rub with salt and sprinkle with pepper, fold over, stuff with turkey-dressing, sew up tightly, place in dripping-pan with pint of water, baste frequently, turn over once so as to bake both sides equally until a rich brown.

TURKEY A LA REYNIERE.

Select a plump, fat and tender turkey-hen; singe, draw carefully, remove the lights, truss nicely, and roast for about an hour and a quarter; untruss, place on a dish; surround with small, inch-long fried sausages and large blanched Italian chestnuts, cooked whole, in broth; put a handful of water-cress at each end, and serve with a slightly thickened gravy, in which the liver, previously cooked in turkey grease and sliced fine, has been put at the last moment.

ROAST TURKEY, CHESTNUT DRESSING.

Select a good-sized fat and tender turkey; singe, draw, cut off the legs and neck, not omitting to remove the lights, which would spoil the stuffing; wash the inside and wipe dry, remove the sinews from half a pound of lean veal, and the strings from a pound of leaf lard; chop separately and fine, put all together in a mortar with salt and pepper, pound vigorously for five minutes, moisten with a ladleful of broth, add four dozen of peeled and cooked chestnuts, fill the breast and body of the turkey, tie both ends very closely, truss firmly with strong twine and a dressing needle, and roast for about an hour and a half; add a ladleful of broth to the drippings, strain, and skim the fat; untie and dish up the turkey, and serve.

TURKEY.

After drawing and cleansing the turkey, prepare a dressing of chopped sausage and bread crumbs, mixing in butter, pepper, salt and thyme to flavor. Fill the craw and the body of the turkey with this, and sew up carefully. Dredge with flour and put in the oven to roast, basting freely first with butter and water, then with the gravy from the pan. The time it takes to roast will depend both on the age and the weight of the turkey. If you have a good fire you will be safe to allow ten minutes or so to the pound. Roast to a fine brown, and serve with the chopped giblets, which should be well stewed; add cranberry sauce.

The secret in having a good roast turkey is to baste it often, and to cook it long enough.

A small turkey of seven or eight pounds (the best selection if fat) should be roasted or baked three hours at least. A very large turkey should not be cooked a minute less than four hours; an extra large is preferable to a minute less. If properly basted it will not become dry.

First, then, after the turkey is dressed, season it well, sprinkling pepper and salt on the inside; stuff it, and tie it well in shape; either lard the top or lay slices of bacon over it; wet the skin and sprinkle it well with pepper, salt and flour. It is well to allow a turkey to remain some time stuffed before cooking. Pour a little boiling water into the bottom of the dripping-pan. If it is to be roasted do not put it too near the coals at first, until it gets well heated through, then gradually draw it nearer. The excellence of the turkey depends much upon the frequency of basting it; occasionally baste it with a little butter; oftener with its own drippings. Just before taking it from the fire or out of the oven put on more melted butter, and sprinkle over more flour; this will make the skin more crisp and brown. While the turkey is cooking boil the giblets well; chop them fine and mash the liver. When the turkey is done put it on a hot platter. Put the baking-pan on the fire, dredge in a little flour, and when cooked stir in a little boiling water or stock; strain it, skim off every particle of fat; add the giblets; season with salt and pepper. If chestnut stuffing is used, add some boiled chestnuts to the gravy. This is decidedly the best sauce for a turkey. Besides the gravy, always serve cranberry, currant or plum jelly.

ROAST TURKEY.

A small turkey, not over seven or eight pounds, is best, and it should be roasted not less than three hours. If well basted it will not be dry and is ruined if underdone. In dressing it be sure that it is perfectly clean; and it will be found better, unless the fowl is killed on the premises, to wash it and wipe dry before stuffing. A very nice stuffing is made as follows: One pint of bits of bread, soaked a few minutes in hot water and then squeezed dry; two small onions, chopped fine, and a small slice of pork mixed with them. A stalk of celery may also be added. Season with one teaspoonful of salt and powdered thyme or sage, half teaspoonful of pepper, a tablespoonful of melted butter and add two beaten eggs. Mix a teaspoonful of salt and a half teaspoonful of pepper, and sprinkle the inside of the turkey before stuffing. Flour it lightly after it is in the pan, dust with pepper and salt, pour a cupful of boiling water in the pan, and roast in a steady oven, basting often. At the last baste with a spoonful of melted butter, and dredge lightly with flour, which will make the skin crisp and brown. While the turkey is cooking, boil the giblets in one quart of water for two hours till it is reduced to a pint. Chop them fine, and mash the liver. When the turkey is done remove it to the platter, pour off the fat from the pan, and pour off the water in which the giblets were boiled, stirring well. Add one tablespoonful of browned flour and the giblets, with a half teaspoonful of salt; boil it up once and pour it into the gravy-boat.

BOILED TURKEY.

Boiled turkey is a favorite English dish. Select a tender hen turkey; one weighing from five to seven pounds is the best for this purpose. Singe it, remove the oil bag and draw it as for roasting, but do not stuff it. Lay it on its breast in a soup kettle in boiling water

enough to barely cover it. Let it boil slowly and carefully, skimming off the fat several times from the top. It should boil till it is thoroughly tender. This will take from one and a half to two hours, according to the size of the bird. In the cold season of the year boiled turkey is usually served with oyster sauce. Prepare a pint of Allemande sauce by melting two tablespoonfuls of butter and thickening with three tablespoonfuls of flour. Moisten with a pint of the liquor in which the turkey is boiled. Add the yolks of three eggs very carefully, first pouring a very little of the hot liquid over the eggs and beating them into it by degrees. The sauce must not boil after the eggs are added, but the juice of half a lemon and a teaspoonful of butter must be stirred into it, with a little salt and pepper to season it. To keep the Allemande sauce hot while preparing the oysters set in a kettle of hot water at the back of the range, but it must not cook or the eggs will curdle. Select eighteen oysters for your sauce. Put them with their liquid in a saucepan over the fire to cook, adding a tablespoonful of the butter. When they have cooked three minutes after they begin to simmer, turn off about half the liquid around them and add them to the Allemande sauce, mingling the two together, but being careful not to let them boil. This is a quite simple and delicious rule for making an oyster sauce. The liquor in which the turkey has been boiled should be poured in a stone pot and saved till the next day for a soup. By this time any surplus fat which has not been skimmed off while the turkey is boiling will rise to the top in a solid cake. Skim it off and add it to the soup fat, for turkey fat, unlike chicken fat, is too strong for any culinary use. Chicken fat is as nice as butter and makes a delicious mayonnaise dressing used in the same way as olive oil. Boiled turkey should always be accompanied with an abundance of well bleached celery. A celery sauce or an egg sauce sometimes accompanies boiled turkey. Boiled turkey is sometimes boiled in the South a la jardiniere, surrounded by vegetables. A well-cooked cauliflower cut in half, a carrot sliced, and six small onions boiled are arranged around the platter on which the turkey rests, and a hot Allemande sauce is served with it. A little of each garnish is served with the turkey and a spoonful of the sauce to each guest.

ROAST WILD DUCK, CURRANT JELLY.

Pick two or more large and fat ducks; singe, draw, truss nicely, and roast briskly for twenty-five minutes; dish up, put a tablespoonful of cold water inside of each duck to prevent the juice from coagulating, and serve with a glass of currant jelly, turned on a plate.

ROAST CHICKEN.

Clean and stuff the breast and part of the body with dressing made as follows: To a pint of bread crumbs add a teaspoonful of salt, a little pepper, a teaspoonful of chopped parsley, a heaping tablespoonful of butter; mix well together. Dredge the fowl with salt, pepper and rub well with soft butter. Dredge with flour and place in a pan in a hot oven for a few moments. Then put in enough water to cover the bottom of the pan. Baste every fifteen minutes. When one side is brown turn and brown the other. The last basting should be done with soft butter and the breast should be dredged with flour. The water in the pan must be frequently renewed. Roast for one hour.

ENTREES.**SCALLOPED BEEF.**

One cup of cold beef, chopped fine; one-half cup of mashed potatoes, one-half teaspoonful of made mustard, and enough gravy to moisten the above; one cup of mashed potatoes, two teaspoonfuls of butter, one cup of milk and one egg; mix the first of ingredients well and place in a greased baking dish. Then add the last four ingredients, mashing and mixing the potatoes, milk and butter together and add the egg well beaten. Cover this over the top of the meat and bake in a quick oven until a nice brown.

SUPREME OF CHICKEN.

Boil soft a good chicken, strain the stock, and cut the meat in strips. Melt two ounces of butter add three tablespoons of sifted flour, pepper, salt and a little mace, pour the chicken stock on this, adding a cup of cream, simmer for five minutes, pour on the chicken and serve. A teaspoonful of extract of beef imparts color and fine flavor to the dish.

SALMI OF PRAIRIE CHICKEN.

Wash and cut up two prairie chickens, put them on the fire with two quarts of soup stock, a soup bunch, salt and pepper, and boil slowly until soft. Strain the stock, melt one tablespoon of butter, add two ounces of flour, then add the stock, one teaspoon of extract of beef, and reduce to half, put in the prairie chickens and serve.

SWEETBREAD PATTIES.

Line eight or more well-buttered and high-shaped tartlet-moulds with short paste; spread a little quenelle force-meat inside; fill with a salpicon made with small squares of cooked sweetbread, mushrooms, and truffles, moistened with espagnole sauce; spread a little more force-meat over; wet the edges; cover with a thin flat of the same paste; make a small hole in the centre, egg the surface, and cook in a moderate oven for twenty minutes; turn the patties out of the molds, pour a little more sauce through the aperture; put a little channelled cover of feuilletage paste cooked separately upon each patty, and serve in a pyramidal form on a folded napkin.

CHICKEN FORCE-MEAT.

Begin by making a bread panada as follows: Take four ounces of stale white crumbs, soak in cold water for ten minutes, press out the water, and put in a saucepan with two ounces of butter; set on the fire, and stir until the bread gets pasty, and sticks neither to the saucepan nor the wooden spoon; then add four egg-yolks, and cook two minutes longer; turn on a plate, put an oiled paper over, and let cool till wanted; have ten ounces of raw white chicken meat, take out all the sinews, chop and pound the meat to a pulp; rub it vigorously through a wire sieve with the back of a wooden spoon, then put it in the mortar with the bread panada; pound and mix well, add six ounces of fresh butter, previously kept on ice, and season with salt, white pepper and nutmeg; then stir into it one by one four whole eggs, four egg-yolks, and two tablespoonfuls of elixer veloute, alle mande, or bechamel sauce; take up and keep on ice till wanted; then with a teaspoon drop small quantities of the above preparation on a floured table, and with the palm of the hand roll them down the shape and size of an olive; drop them in boiling water, let simmer two minutes, and drain on a sieve.

STEWED CHICKEN

One pair of large chickens, two teaspoonfuls of salt, one teaspoonful of pepper, eight teaspoonfuls of flour, one pint of water. Cut up the chickens, separate the thighs from the lower part of the leg, cut the breast in six parts, cut the wings in two parts, and the back in four pieces, put them into a stew-pan with the pepper, salt and flour, stir all well together, and then add the water. Let them stew till perfectly tender. If the gravy should not be thick enough add a little flour mixed with water. Fat chickens require no butter, but early fall chickens would need a quarter of a pound to make a rich gravy.

SALMI OF PARTRIDGE.

Cut into joints a cold partridge or two left from a previous dinner; remove the skin and put into a stewpan; put the bones and any trimmings minced small, a small onion cut into four, a bunch of thyme and parsley, a glass of white wine and a bay leaf, into a separate stewpan; pour in a pint and a half of water and a large cupful of broth; add a spoonful of browning, and boil all together until reduced to half the quantity; skim it clean and strain it over the partridges in the other pan; warm the whole over the fire and when hot place the pieces of bird in a dish and pour the gravy over them.

QUAIL ON TOAST.

Take eight quail; pick, singe, draw, slit down the back, crack the main bones, flatten slightly, season with salt and pepper, baste with sweet oil, and broil over a bright charcoal fire; dish up on eight small pieces of dry toast, surround with water cress and quartered lemon, pour a melted maitre d' hotel sauce over, and serve.

FOWL, COLD, TO DRESS.

Take the remains of a cold fowl, remove the skin, then the bones, leaving the flesh in as large pieces as possible; dredge with flour and fry a light brown in butter; toss it up in a good gravy, well seasoned, thicken with butter rolled in flour, flavor with lemon and serve hot with sippets.

VEAL LOAF.

Three pounds veal cut from the leg; a small slice of pork (chop together fine); six rolled crackers; butter size of an egg; two eggs; salt and pepper; sweet marjoram or sage; mix thoroughly; make into a loaf; brush it over with beaten egg; and cover it thick with rolled crackers; put bits of butter over the loaf, and place it on a grate over a dripping pan; put water with a little salt in the pan, and frequently baste the loaf with the water while baking. Bake one hour, or until it is a rich brown; to be eaten cold. Add a little lemon juice and grated rind.

TO BOIL RICE.

Rice when properly cooked should be light and dry without any appearance of being soggy. Pick over the rice carefully and wash well. Let it then drain. Have a saucepan of water, slightly salted; when it is boiling sprinkle the rice into the boiling water by degrees, so as to keep the particles separated. Boil it steadily for twenty minutes, then take it off from the fire, and drain off all the water. Place the saucepan with the lid partly off, on the back part of the range, where it is only slightly warm, to allow the rice to dry. The moisture will pass off and each grain of rice will be separated, so that if shaken the grains will fall apart.

SUPREMES OF PARTRIDGES SUR CANAPES.

Bone out the breasts of four partridges, divide up in eight halves, put aside the filets mignons. Remove the skin from each of the halves breasts, make an incision with your knife in each one to allow room for your stuffing, and fill your breast, roll them to shape, place one of the filets mignons, decorated with truffles on each one. Be sure to dip them first in beaten eggs. Bake in a saucepan garnished with vegetables sliced, spices and a little salt pork. Serve on canapes made of fancy shaped bread, fried in butter and garnished with the liver of your partridges, chopped fine with same amount of grated salt pork, seasoned with one pinch of salt, a little cayenne pepper, and one-half grated nutmeg, and then bake in the oven for two minutes before using. Have the stuffing in your breasts made of half game force-meat and half pate de foie gras. When ready, dress your supremes on your canapis; reduce the liquor with an addition of a glass of Rhine wine, strain, and serve separate in a gravy dish.

CHICKEN CROQUETTES.

Pick and cut the meat of a large and tender chicken in very small squares; cut half the quantity of mushrooms in the same way; put a tablespoonful of chopped shallot in a saucepan with three ounces of butter; fry a little; add an ounce and a half of flour, fry a little longer without browning; dilute with a pint of white broth; add salt, pepper and nutmeg; stir, and boil a few minutes (this sauce should be pretty stiff); put a liaison of four egg yolks, mix well, then add the chicken and mushrooms; mix again, stir, and boil a minute; finish with lemon juice and chopped parsley, and turn into a dish to cool; strew pulverized crackers on the table, divide and shape the preparations in eight or more blongs, dip in beaten eggs, roll in fresh crumbs, and smooth gently with the blade of a knife; fry of a nice color in plenty of hot fat; drain on a cloth, range in a circle on a folded napkin, put fried parsley in the center, and serve with a sauce in a sauce bowl.

STUFFED CAPON.

Procure a capon weighing about ten pounds, singe, draw carefully, trim, wash inside, and wipe dry; make a stuffing as follows: Soak four ounces of white of bread in cold water; press the water out; put into a basin; add four ounces of fine sausage meat, two eggs, a tablespoonful of chopped parsley, the same quantity of chopped and parboiled onion, two ounces of mellow butter, salt, pepper and nutmeg; mix well with a wooden spoon; fill the capon, truss neatly, tie both ends to keep the stuffing inside, and roast on the spit or in the oven for about an hour and a half; dish up, remove the strings, dilute the drippings with a little broth; free them from fat, pour over the capon, and serve with giblet sauce.

STUFFED OLIVES.

Never serve more than two or three olives for each guest and prepare your olives thus: Remove the stones from your olives with a corer. Then prepare stuffing with two yolks of hard boiled eggs, pounded smooth, one ounce of fresh butter, the juice of a half lemon, one teaspoonful of anchovy paste; stir every part together, fill your olives with the preparation, place one caper on the top of each olive, let stand in the ice box for thirty minutes to harden and serve.

CHICKEN SAUTE A LA MARENGO.

Procure two fat and tender chickens; prepare and cut as for fricassee. Put in a sautier with two ounces of butter and a gill of sweet oil, salt, white and red pepper, and nutmeg; put the sautier on a brisk fire, fry slightly brown on both sides; drain part of the fat off, add a teaspoonful of chopped shallots, a bruised clove of garlic, and sliced mushrooms; fry two minutes longer, moisten with a pint of tomato and espagnole sauce in equal parts, two glasses of sherry wine and a little broth; cover and let simmer fifteen minutes; dish up in a pyramid form; fry separately in very hot sweet oil eight eggs slightly brown and soft, drain them on a cloth, place them round the chicken and serve.

PIGS' FEET SOUSE.

Cut off the horny parts of feet and toes, scrape, clean and wash thoroughly, singe off the stray hairs, place in a kettle with plenty of water, boil, skim, pour off water and add fresh, and boil until the bones will pull out easily; do not bone, but pack in a stone jar with pepper and salt sprinkled between each layer; cover with good cider vinegar. When wanted for the table take out a sufficient quantity, put in a hot skillet, add more vinegar, salt and pepper if needed, boil until thoroughly heated, stir in a smooth thickening of flour and water, and boil until flour is cooked; serve hot as a nice breakfast dish. Or, when the feet have boiled until perfectly tender, remove the bones and pack in stone jar as above; slice down cold when wanted for use. Let the liquor in which the feet are boiled stand over night; in the morning remove the fat and prepare and preserve for use.

PIGS' HEAD CHEESE.

Having thoroughly cleaned a hog's or pig's head, split it in two, take out the eyes and the brain; clean the ears, throw scalding water over the head and ears, then scrape them well; when very clean put in a kettle with water to cover it, and set it over a rather quick fire; skim it as any scum rises; when boiled so that the flesh leaves the bones take it from the water with a skimmer into a large wooden bowl or tray; then take out every particle of bone, chop the meat fine, season to taste with salt and pepper (a little pounded sage may be added), spread a cloth over the colander, put the meat in, fold cloth closely over it, lay a weight on it so that it may press the whole surface equally (if it be lean use a heavy weight; if fat, a lighter one); when cold take off weight, remove from colander and place in crock. Some add vinegar in proportion of one pint to a gallon crock. Clarify the fat from the cloth, colander and liquor of the pot and use for frying.

FRICATELLI.

Chop raw fresh pork very fine, add a little salt, plenty of pepper, and two small onions chopped fine, half as much bread as there is meat soaked until soft, two eggs; mix well together, make into oblong patties and fry like oysters. These are nice for breakfast; if used for supper serve with sliced lemon.

VEAL WITH OYSTERS.

Fry two pounds tender veal cut in thin bits and dredged with flour in sufficient hot lard to prevent sticking; when nearly done add one and a half pints of fine oysters, thicken with flour, season with salt and pepper, and cook until done. Serve hot in covered dish.

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RENGO.

chickens; prepare in a sautier with sweet oil, salt, and butter; put the sautier brown on both sides and a teaspoonful of olive oil, garlic, and a few minutes longer, and espagnole of sherry wine, simmer fifteen minutes; fry separately eggs slightly on a cloth, place

and toes, scrape off the stray of water, boil, and boil until not bone, but salt sprinkled with cider vinegar, take out a sufficient, add more salt, boil until thickening of soup is cooked; Or, when the tender, remove as above; slice the liquor over night; in the morning, prepare and

hog's or pig's eyes and the tongue water over in well; when tender to cover it, skim it as any of the flesh leaves with a skimmer then take out and cut fine, season with a little pounded clove over the tongue closely over may press the tongue in use a heavy cloth cold take off and place in a portion of one of the fat from the tongue and use for

add a little salt, onions chopped and meat soaked together, make a paste. These are served as a supper serve

thin bits and hard to prevent one and a half cup of flour, season until done.

PORK AND BEANS.

Soak a quart of beans over night. The next day boil them with a sliced onion, one large onion to a quart of beans (they will not taste of the onion), and when they are almost done put them into a baking dish, taking out the onions. Almost bury in the center of the beans a quarter of a pound of salt pork; pour in some of the water in which the beans were boiled, and bake about an hour.

Another way is to omit the onions, and after parboiling the beans put them into the bake pan with one large spoonful of molasses and a quarter of a pound of pork, and bake them two hours.

BOSTON BAKED BEANS.

Put one and one-half pints of medium-sized navy beans into a quart bean pot; fill it with water and let it stand over night. In the morning pour off the water and cover the beans with fresh water in which is mixed one tablespoonful of molasses. Put a quarter of a pound of pickled pork in the center, leaving a quarter of an inch of pork above the beans. Bake them eight hours with a steady fire, and, without stirring the beans, add a cupful of hot water every hour but the last two. Earthen pots with narrow mouths are made expressly for baking beans.

REAL BOSTON BAKED BEANS.

Boil one pint of beans in a half gallon of water for one hour. Then pour off the water, put the beans in a large pan, pour over them half a pail of cold water and wash thoroughly. Repeat this several times, until the skins of the beans are all washed off. Place the beans in a half gallon stone jar and cover with water; add a pound of fat pork or bacon, a tablespoonful of molasses and a little salt, and bake all. Must be kept tightly covered, and, if it gets too dry add more water.

PRAIRIE CHICKEN.

After preparing, boil in hot water until quite tender all the joints except the breast; take out and rub over with butter, salt and pepper, and broil briskly with the breast; then take out again and with a lump of butter on each piece set in the oven for a very short time.

BROILED CHICKEN.

In order to have it juicy and more evenly done, the chicken should be steamed for at least one hour before broiling, after which the work of the gridiron will be more effective, being less likely to be overdone in some spots and underdone in others.

FILET MINION OF BEEF A LA BORDELAISE.

Cut eight small beef tenderloin steaks; flatten, pare nicely, season with salt and pepper, baste with sweet oil and roll in fresh bread crumbs; smooth with a knife blade and broil rather rare over a moderate charcoal fire; dish up in a circle, alternating with fillet-shaped slices of bread fried in sweet oil; pour a bordelaise sauce in the centre, and serve.

Bordelaise Sauce.—Put a tablespoonful of finely chopped shallots and two bruised cloves of garlic in a saucepan with a little butter; fry a little, add two glassfuls of claret wine, a pint of espagnole sauce, and a pinch of red pepper; reduce to the consistency of sauce, finish with lemon juice, chopped parsley, and four ounces of beef marrow cut in rounds and hardly heated in salted boiling water; use immediately.

DRIED BEEF.

A very savory relish may be made of dried beef with little trouble. Put the slices of uncooked beef into a frying-pan with just enough boiling water to cover them; set them over the fire for ten minutes, drain off all the water, and with a knife and fork cut the meat into small bits. Return to the pan, which should be hot, with a tablespoonful of butter and a little pepper. Have ready some well-beaten eggs, allowing four to a half pound of beef; stir them into the pan with the minced meat, and toss and stir the mixture for about two minutes. Send to table in a covered dish.

HOW TO COOK DRIED BEEF.

Heat milk and water (about half of each) and thicken with a beaten egg and a little flour; when nicely boiled add the beef, which, of course, should be sliced as thin as possible, and immediately remove from the fire, as the less it is cooked the better; if the beef is very salty, freshen in a little hot water before going into the gravy.

FRICASSEED RABBIT.

Cut up and disjoint the rabbit; put into a stew-pan and season with cayenne pepper, salt and chopped parsley. Pour in a pint of warm water and stew over a slow fire until quite tender, adding when nearly done some bits of butter.

CHICKEN CROQUETTES.

One cup of finely chopped chicken, one of sifted bread-crumbs, salt, pepper, half a cup of stock or gravy. Heat all together and stir in a beaten egg. When cold form into croquettes, roll in crumbs, then in egg and then in crumbs again. Lift carefully into frying-basket, and plunge into boiling lard for a minute or two.

CHICKEN LUNCHEON.

Boil a chicken and cut in proper pieces. Let it stand for an hour in salad oil, to which has been added a little vinegar. There is no need to use a large quantity of oil, as the pieces may be turned. Prepare an egg batter, into which dip each bit of chicken and boil in lard, taking care to brown well; spread on a hot dish, garnish with celery and serve with fried tomatoes.

FRIED SWEETBREADS.

Parboil for, say, five minutes, after which wipe dry and lard with strips of fat salt pork. Have the frying-pan hot and well greased with lard or butter. Turn frequently while frying, and when fully cooked will have a crisp, brown appearance.

SWEETBREADS, LARDED AND BRAISED.

Scald or boil slowly twenty minutes; then let cold water run over them until they are cool enough to handle; clean them thoroughly and put aside to cool. Take your salt pork and cut it up in strips, as instructed, and lard the same. Cut up a little carrot, turnip, three bay leaves, four cloves, an onion and a half lemon. Spread on the bottom of a sauté pan two ounces of butter and a quart of good stock, and put on a slow fire to cook until you find the breads are cooked tender; then take them out of the pan, skim all the grease off the broth and put on the fire; when you find the broth is all cooked out, then take a tablespoonful of flour and cook it in the grease until it becomes a light brown color; then add the rest of the stock and vegetables to it; you will then have a good brown gravy; pass it through a sieve or strainer over the breads, season to taste and it is ready to serve.

BAKED SWEETBREADS.

Put a pair sweetbreads on the fire in one quart of cold water, in which are mixed one teaspoonful of salt and one tablespoonful of vinegar. When the water boils take them off and throw them into cold water, leaving them until they get cold; now lard them with lardoons about one-eighth of an inch square and two inches long. Chop rather fine one-third of a medium-sized onion (one ounce), four or five slices of carrot (one and a half ounces), half a stalk of celery and one sprig of parsley. Put in the bottom of a baking dish trimmings of pork; on this place the sweetbreads, and sprinkle the chopped vegetables over the top; bake them twenty minutes in a hot oven. Cut a slice of bread into an oval or any fancy shape, and fry it in a sauté pan in a little hot butter, coloring it well; put this crouton in the centre of a hot platter, on which place the sweetbreads. Serve peas or tomato sauce around.

SWEETBREAD FRITTERS.

Parboil the sweetbreads as before explained, and cut them into slices about half an inch thick; then sprinkle over them pepper and salt, a little grated nutmeg, some finely chopped parsley and a few drops of lemon juice; dip them each into French fritter batter, fry them a moment in boiling hot lard. Always test the lard before frying, by putting in a piece of bread or a bit of batter; if it turns yellow readily it is hot enough. Drain them well, pile them on a napkin neatly arranged on a platter; garnish them with fried parsley, *i. e.*, parsley thrown into the lard and skimmed out almost immediately.

SHEEP'S BRAINS, ROASTED OR BAKED.

Four or six brains will be required for a dish. Prepare the brains as for stewing, and procure as many slices of bacon as there are brains. After they have been boiled and thrown into cold water, drain and dry them perfectly; brush over with oil, and roll them in highly-seasoned bread crumbs. Put them in the bacon before the fire in a Dutch oven, or bake in a well-heated oven, turning them about that they may be equally cooked, and basting them occasionally. When they are nicely browned, take them up. Lay the slices of bacon on toast, put the brains on them, and send sharp sauce or tomato sauce to table in a tureen. Time to bake, thirty to forty minutes. Sufficient for six or seven persons.

VEAL CUTLETS, SAUTÉD AND FRIED.

These are cutlets cut from the round, although any veal cutlets may be cooked in the same way. Cut them into equal sized pieces, beat them a little with a knife to get them into shape; season, egg and bread crumb them. Now, fry in a sauté pan, or rather sauté some thin slices of ham in a little hot lard, and when done take them out on a hot dish; fry slowly the cutlets in the same fat, and when done pour out some of the fat if there is more than a teaspoonful; add a little flour, then a little hot water, and, when cooked a few moments, season it well with lemon juice, adding pepper and salt to taste; then strain it. Serve the cutlets in the centre of a dish, with the gravy poured over, and place alternate slices of the ham and lemon in a circle around them. They are also very good sautéd in a little lard, and served with cream gravy poured over them; or they are nice egged (with a little chopped parsley and onion mixed with the egg) and bread crumbed and fried in hot lard.

VEAL CUTLETS BRAISED.

Professional cooks usually braise veal cutlets. They lard them (an easy matter) all on the same side, the flavor of pork particularly well suiting veal. To proceed, mince some onions and carrots, put them in the bottom of a stewpan, put the cutlets on this layer, cover well with stock, and let them cook until thoroughly done. If you wish to be particular, boil down the stock and glaze them; or make a gravy of the stock with flour, roux, pepper and salt, and strain it; or serve them with tomato sauce; or make a little round hill of mashed potatoes, and put the cutlets around; or serve with them, instead, beans, peas, or flowerets of cauliflower.

VEAL CROQUETTES.

Take very finely minced veal, moisten it with cream and a beaten egg; season with salt, sweet majoram and a little pounded mace; form into small cones, either by hand or in a wine glass; crumb the outside and fry, or else set into the oven and bake, basting frequently.

VEAL COLLOPS.

Cut the veal from the leg or other lean part into pieces the size of an oyster. Have a seasoning of pepper, salt and a little mace mixed, rub some over each piece; then dip in egg, then into cracker crumbs, and fry as you do oysters.

PREPARED VEAL.

Chop three pounds of veal steak with two slices of salt pork, a handful of sage, a little salt and pepper; chop fine, add three or four pulverized crackers and two eggs; mix all well together, and form into a loaf. Bake in a two-quart pan two hours. Add a little water when in the pan, and sprinkle a handful of rolled cracker over the loaf. This is to be sliced off and eaten cold.

LAMB STEWED WITH PEAS.

Cut the scrag or breast of lamb in pieces, and put into a stewpan, with just enough water to cover it. Cover the pan, and let it simmer or stew for twenty minutes. Take off the scum, add a tablespoonful of salt and a quart of shelled peas. Cover the stewpan, and let it then stew for half an hour. Mix a tablespoonful of flour with a quarter pound of butter, and stir with the stew. Let it simmer for ten minutes. Serve with new potatoes boiled; add a little mace and pepper, if you like these flavors.

PIGEONS STEWED IN BROTH.

Unless pigeons are quite young they are better braised or stewed in broth than cooked in any other manner. In fact, it is always the best way of cooking them. Tie them in shape; place slices of bacon at the bottom of a stewpan; lay in the pigeons side by side, all their breasts uppermost; add a slice of carrot, an onion with a clove stuck in, a teaspoonful of sugar, and some parsley, and pour over enough stock to cover them. If you have no stock use boiling water. Now put some thin slices of bacon over the tops of the pigeons; cover them as closely as possible, adding boiling water or stock when necessary. Let them simmer until they are very tender. Serve each pigeon on a thin slice of buttered toast with a border of spinach, or make little nests of spinach on pieces of toast, putting a pigeon into each nest.

RABBITS.

Rabbits may be fried or made into a pie the same as chicken, or roast in the oven. In the latter case they must be basted frequently.

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A FRICASSEE OF CHICKEN.

Cut two chickens into pieces. Reserve all the white meat and the best pieces for the fricassee. The trimmings and the interior pieces use to make the gravy. Put these pieces into a porcelain kettle with a quart of cold water, one clove, pepper, salt, a small onion, a little bunch of parsley, and a small piece of pork; let it simmer for half an hour, and then put in the pieces for the fricassee; let them boil slowly 'until they are quite done; take them out then, and keep them in a hot place. Now strain the gravy, take off all the fat, and add to it a roux of half a cupful of flour and a small piece of butter. Let this boil; take it off the stove and stir in three yolks of eggs mixed with two or three tablespoonfuls of cream; also the juice of half a lemon. Do not let it boil after the eggs are in or they will curdle. Stir it well, keeping it hot a moment; then pour it over the chicken and serve.

HAM TOAST.

Mix with one tablespoonful of finely chopped or grated ham the beaten-up yolk of an egg and a little cream and pepper; heat over the fire, and then spread the mixture either on hot buttered toast or on slices of bread fried quite crisp in butter. Serve very hot.

BRAINS WITH SAUCE.

Boil them in salt water; put in a saucepan a spoonful of butter; add flour, then water gradually until the consistency of cream; stir into it the yolks of two well-beaten eggs, and remove from the fire immediately; a tablespoonful of vinegar may be added or not, as the case dictates. It should be sent to table at once, as it is apt to thicken if it stands any time.

RICE CROQUETTES.

Boil half a pound of rice till quite soft and dry; mix with it a tablespoonful of grated cheese, with a small teaspoonful of powdered mace, and sufficient butter to moisten it. Take a portion, the size of a hen's egg, and shape into the form of a pear or egg, and roll in cracker or bread crumbs. Fry these croquettes in boiling lard. Very good may be made without the cheese, substituting the yolks of two eggs, with the addition of a little more butter, when they may also be fried, if you choose, in little round flat cakes. It is better to make these the day before they are used.

SAUSAGE ROLL.

Make dough as for baking powder biscuit. Roll and cut into pieces four inches wide and twice as long. Take fine sausage, put three or more pieces in the dough and roll up. Press the ends together and bake half an hour.

CORN OMELET.

Take well-filled ears of sweet corn, and, with a linen cloth, remove all the silk between the rows of kernels. Cut the kernels down the center, being careful not to loosen them from the cob, and then take out the pulp by pressing downward with a knife. To three tablespoonfuls of the green corn pulp add the well-beaten yolks of three eggs and a little salt. Beat the whites of the eggs to a stiff froth, and mix with the corn and the yolks, and pour into a hot fryingpan with a little butter; cover immediately and set it where it will cook, but not burn. When set, fold over the omelet, and serve on a hot dish immediately.

SWISS MEAT OMELETTES.

Cold meat, chopped fine, with raisins, allspice, nutmeg, salt, lemon peel and juice. Add one egg, one tablespoonful sugar, cloves. The above mixture in the middle of the omelettes. Three eggs, one pint milk, two teaspoonfuls flour; make the batter thin. Fry in a little lard; put a spoonful of the chopped meat in the center, and fold the batter around it once.

LOBSTER CROQUETTES.

Two cups finely chopped lobster, one salt-spoonful salt, one of mustard, a trifle cayenne. Mix with one cup cream sauce. Make into croquettes, roll in beaten egg and cracker crumbs, and fry in hot lard.

FRICASSEE LOBSTER.

Put the meat of two lobsters cut into small pieces, with the fat and some coral, in a fryingpan with a little pepper, salt, one-half cup milk or cream, one cup water, butter size of an egg, and one teaspoonful Worcestershire sauce. Let simmer until liquid has a rich red color. Take a tablespoonful flour, rub into it one-half tablespoonful butter, stir this into one-half cup hot milk, then add the beaten yolk of one egg. When ready to serve, stir this into the lobster, and add one tablespoonful sherry wine.

OMELET.

Six eggs, one-half teaspoonful of salt, three tablespoonfuls of milk, one of butter. Separate the eggs and beat very light, add the salt and milk; have the pan very hot, put in the butter and pour in the egg. Shake on the hottest part of the stove till the egg begins to thicken, then place on the grate in the oven until set; run the knife between the sides of the omelet and pan, fold and serve on a hot dish.

OYSTER OMELET.

Stew one dozen oysters in their own liquor, if possible; if not, use a very little water; roll two or three humps of butter size of butternuts in flour, put in and let come to a boil, season well with pepper and salt. Take out the oysters and chop them, and if necessary to thicken add a little flour to the sauce. Put back the oysters and set on the back part of the stove. Beat four eggs very light, and add two tablespoonfuls of milk or cream. Fry in a well-buttered fryingpan. When done remove to a hot platter or deep plate, and pour the oyster sauce over them. Serve hot.

SCOLLOPED CLAMS.

For this prepare twenty-five clams, one-half pint of cracker crumbs, one-half cup of warm milk, one-fourth cup of clam liquor, two beaten eggs, one heaping tablespoonful melted butter, salt and pepper, twelve clam shells. Season the clams highly. Mix in another dish crackers moistened first with the milk, then with clam liquor; add eggs and melted butter, and the clams chopped. Fill each clam shell heaping, sprinkle with bread crumbs and brown.

SWEETBREADS.

Soak one hour in salt and water; boil in the same till cooked. Remove skins and cut in slices one-half inch thick when cool, and season each with pepper, salt and nutmeg, dip in egg and flour, and fry in very hot butter; take up and keep hot. Add a little flour to the pan, and when brown add nutmeg and one tablespoonful each of vinegar and catsup. Let this boil up and pour over the sweetbreads.

A CULINARY CANTICLE.

A few days since we received the following, entitled "Baked Beans," from our old friend Cloyes, who, living in Connecticut, is not so far from Boston but what he appreciates Boston's choicest dish. Our correspondent delivers himself as follows:

I.

When other men tell of their edible pleasures,
Rehearsing the praise of some favorite dish,
I think of my own horticultural treasures—
As good and as wholesome as mortal could wish.
The beets and the peas and the early potatoes;
The four starting onions, the corn, ever green;
The squash for pie timber, the blushing tomatoes,
And, peer of them all, the delectable beans.

CHORUS.

The beans that are swelling and hunger dispelling;
The internal cavity filling baked beans.

II.

The fish has its bones, which impede mastication;
The flesh and the fowl may be often antique,
But if in their youthful and tender relation,
Baked beans are a dish that I every time seek.
How sweet to the nose the aroma arises,
How good to the eyes is the sight to be seen,
When hot from the oven, in bulk that suffices,
There comes to the table a pan of baked beans.

III.

It wears on the outside a healthy brown color,
Like damsels who often are kissed by the sun,
And has an enticing interior flavor,
Which tempts us to eat ere the cooking is done.
The pork, like an island in richness abounding,
A welcome combine of the fat and the lean,
Lies crisp in the edible ocean surrounding,
Completing the charm of a pan of baked beans.

LENSOL.

Take beans, not too old and without imperfection,
Immerse in cold water to stand through a night;
Then boil in a moderate way, till inspection
Shall find them to touch and taste tender and right.
Now transfer for baking, your condiments adding—
Don't leave out the pork! such omission were strange—
And last, to conclude the important proceeding,
Let them bake slow and sure in a Home Comfort Range.
—The Metal Worker.

VEGETABLES.

New potatoes should always be scraped and put into boiling water. A nice way to serve them is with a milk gravy poured over them. Old potatoes are sometimes better put into cold water, and sometimes into boiling water, to be cooked.

BROWNED POTATOES.

Boil potatoes of uniform size till two-thirds done; pour off the water, remove the skins, place in a hot oven and bake till done.

FRENCH FRIED POTATOES.

Take four good-sized potatoes, pare and cut in quarter inch strips and put to soak in cold water from two to six hours; then take sufficient lard so the potatoes will float; let it get very hot, or until a bluish vapor rises from it; strain the potatoes dry and put on to fry; when they are a nice light brown, take off, sprinkle over them a little salt and put in the oven to keep hot until ready to serve.

POTATOES A LA DUCHESSE.

Take eight large potatoes, boiled and mashed fine, one tablespoonful of butter, the yolks of two raw eggs, a little salt; stir all together over the fire, then set it away to cool. When quite cool, roll it on a board with flour to keep from sticking. Make it in a cake of any form you wish. Take the white of the egg, beat with a little water, dip in the potato and roll in bread or cracker crumbs. Fry in hot lard.

NEW FRIED POTATOES.

Take small ones, wash and scrape, put them in a saucepan of cold water, bring them to a boil, drain, wipe with a clean cloth. Put potatoes and two tablespoons of butter in the frying pan and cook twenty minutes; watch them, and when they commence to brown, turn them occasionally, so as to brown alike on all sides. Then strain off the butter, sprinkle with salt and serve in a hot dish.

TO MAKE A TIMBALE OF POTATOES.

Cook, drain, mash, and pass through a fine sieve two quarts of Irish potatoes; put this in a saucepan with six ounces of butter, two whole eggs, the yolks of six eggs, salt, pepper, a nutmeg and a little sugar; have a plain two-quart copper timbale mould, well buttered and sprinkled with fresh bread crumbs; put the preparation in it, with a little more bread crumbs and bits of butter on the top; bake for half an hour in a moderately hot oven; before serving, pass the blade of a knife between the potatoes and the mould, turn over carefully, and in a few minutes take the mould off and serve.

ENGLISH POTATO BALLS.

Boil the potatoes very dry; mash them as smoothly as possible; season well with salt and pepper; warm them with an ounce of butter to every pound of potatoes, and a few spoonfuls of good cream; let them cool a little; roll them into balls; sprinkle over them some crushed vermicelli or macaroni, and fry them a light brown.

SWEET POTATOES.

Take medium-sized, perfect potatoes and boil them until they are not quite done; take them from the water, peel smoothly and carefully, and slice them lengthwise into a queensware pudding dish; add a reasonable portion of good butter, sprinkle two or three tablespoonfuls of granulated sugar; and finish cooking them in the oven. Serve hot.

STUFFED TOMATOES.

Twelve large, smooth tomatoes, one teaspoonful of salt, a little pepper, one tablespoonful of butter, one of sugar, one cupful of bread crumbs, one teaspoonful of onion juice. Arrange the tomatoes in a baking pan. Cut a thin slice from the smooth end of each. With a small spoon, scoop out as much of the pulp and juice as possible without injuring the shape. When all have been treated in this way, mix the pulp and juice with the other ingredients, and fill the tomatoes with this mixture. Put on the tops, and bake slowly three quarters of an hour. Slide the cake turner under the tomatoes and lift gently on to a flat dish. Garnish with parsley, and serve.

TOMATOES SCALLOPED.

Stew and season a quart of tomatoes to your taste; add butter, a little chopped onion, and salt and pepper to the taste; then grated bread crumbs, till a stiff batter. Pour into a buttered pudding dish; strew the top thickly with crumbs, and bake twenty minutes. Take then some scalloped tomatoes, when left over, make into round croquets, and fry a nice brown, and you have another dish. Or, take the raw tomatoes, and stew a few moments, well seasoned, and stir in beaten eggs in proportion of three to a quart, and bake, and you have still another variety.

Or: Another good way is to alternate layers of raw sliced tomatoes, seasoned with salt, pepper, and a very little sugar, with bread crumbs, having the top layer bread crumbs, dotted with butter. Bake about twenty minutes.

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BAKED TOMATOES.

Selecting smooth, round, firm tomatoes, scald and peel carefully; with a pointed knife extract the inside and put the pulp and a little water on the fire. Crumb bread into the pulp, season with salt, pepper and butter, and cook for ten minutes. Place the tomato skins in a pudding dish, stuff them with the cooked tomatoes, sprinkle with butter, salt and pepper, and strewing bits of butter about them, keep in the oven till browned.

CAULIFLOWERS.

Boil, in as little water as possible, about twenty minutes; dish, and add a little cream, salt, butter and pepper.

CAULIFLOWER.

Boil a fine cauliflower, tied up snugly in coarse tarlatan, in hot water, a little salt. Drain and lay in a deep dish, flower uppermost. Heat a cup of milk; thicken with two tablespoonfuls of butter, cut into bits, and rolled in flour. Add pepper, salt, the beaten white of an egg, and boil up one minute, stirring well.

TO COOK CABBAGE.

Chop fine; put into a kettle with some salt and water; cook until tender; turn off the water; put in a cup of milk, pepper, butter, and more salt if needed; return to the range until the milk is heated.

LADIES' CABBAGE.

Boil a firm white cabbage fifteen minutes, changing the water then for more from the boiling tea-kettle. When tender, drain and set aside until perfectly cold. Chop fine, and add two beaten eggs, a tablespoonful of butter, pepper, salt, three tablespoonfuls of rich milk or cream. Stir all well together, and bake in a buttered pudding dish until brown. Eat very hot.

MOCK OYSTER FRITTERS.

Wash some roots of salsify, grate them, and season with pepper and salt. To a pint of the grated roots, use half a pint of sweet milk, two well-beaten eggs, a little salt, and flour enough to make a not very stiff batter. Drop a spoonful at a time into boiling lard (or, better, rendered beef suet) til a delicate brown.

CORN OYSTERS.

Six ears of grated corn, two eggs, one cup of sweet milk, three tablespoonfuls of flour; salt and pepper. Fry in lard.

STRING BEANS.

String, cut into small pieces and soak in cold water for thirty minutes. Put into a quart of boiling water, add a piece of salt pork, season with pepper and boil for two hours.

LIMA BEANS.

Boil for half an hour in a saucepan, after seasoning with suet, pepper and butter. When boiled, add enough flour and water to thicken them.

SUCCOTASH.

Hull and silk carefully a dozen ears of sweet corn. Cut from the cob, scrape clean, and put into a stewpan with enough water to cover the cobs. Add a quart of fresh Lima beans carefully picked and washed, and after boiling for ten minutes add a teaspoonful of salt and pepper to suit taste. When cooked add a little flour and water rubbed smooth, and butter to suit taste.

ASPARAGUS.

Boil the green part and a little salt for five minutes; drain off the water, pour in boiling water and boil again for ten or fifteen minutes. Add salt, pepper, and a lump of butter.

Or: First lay in cold water and then strip. Cook in salted water until tender. Skin out the asparagus, dip browned toast, and form layers of toast and asparagus in a deep dish, adding small pieces of butter. Thicken the asparagus water with a little flour or corn starch, add butter and pepper, and serve as a sauce or gravy.

EGG PLANT.

Slice very thin without peeling, having selected firm, fresh plants. Soak in salt water for an hour. Roll egg plant in a mixture prepared thus: Half a cup of sweet milk, two eggs, salt and pepper to suit taste, and sufficient flour or corn starch to form a batter. Fry in very hot lard and butter, and serve hot.

STEWED CELERY.

Break apart and wash very carefully three heads of good celery; cut off the green portions and leave the outside stalks to season soups; cut the celery into pieces an inch long and add just enough boiling water to cover them; add salt to the water before putting in the celery; boil slowly. When tender, drain and place neatly on a vegetable dish, sprinkling over it some black pepper; pour off part of the water, but save it in case of need, till the stew is completed. Wet into a smooth paste a teaspoonful of corn starch, and add the same quantity of flour, two tablespoonfuls of butter, and the same of rich cream; stir this into the water over the fire till it thickens, and then pour over the celery. If too thick add some of the water left over; if too thin for your wishes, use more corn starch after making into a thin paste.

TURNIPS (YOUNG) STEWED IN BUTTER.

Take two pounds of young turnips; cut them into small squares, or make them of any shape that may be preferred; dissolve two ounces of fresh butter in a saucepan sufficiently large to hold the vegetables in a single layer; put in the turnips and simmer them very gently until they are tender, without being broken. A few minutes before they are done enough, sprinkle a little salt and white pepper over them; put them in the centre of a dish, and arrange fried or boiled cutlets neatly around them. Time, three-quarters of an hour to an hour to stew turnips.

ONIONS.

Allow about fifty minutes for boiling onions, changing the water when half done. When tender, put in a dish and season with butter, salt and pepper. Or thickened milk may be poured over them.

PEAS.

Peas should be boiled in as little water as possible. Early peas will cook in half an hour, older ones take longer. When they shrivel they are done. The water should be salted. Seasoned with pepper, salt and butter.

BAKED MACARONI.

Break into one-inch pieces, boil until soft, then put into a pudding pan in layers of an inch, and separate these by layers of cheese, sprinkling with salt, pepper and butter. Grate cheese over the macaroni and add, from time to time, until the cheese has melted, a mixture of hot sweet milk and melted butter.

POTATOES.

Cold potatoes left from dinner of the previous day may be fixed into numerous dishes for breakfast or supper. They can be cut into small pieces and warmed up in gravy or milk. When fixed in this way the goodness depends upon the seasoning, and upon having them brought upon the table smoking hot.

FRIED POTATOES.

A nice way to cook potatoes is to slice cold boiled potatoes into thin slices; put into a frying-pan a tablespoonful of lard, letting it get very hot; put in the potatoes, sprinkle with salt and pepper. When nicely browned on one side, turn. These must be cooked over a very hot fire to prevent them from absorbing the fat. Bacon fat is the best to use, as it gives the potatoes a nice flavor.

BAKED POTATOES.

Wash potatoes of uniform size, and bake in a moderately quick oven from forty minutes to an hour.

POTATO CAKES.

Make into cakes mashed potatoes, wetting with a little milk to make them stick together. Put into a hot frying-pan containing only enough lard to keep them from burning. Brown quickly on both sides.

SARATOGA POTATOES.

Peel, slice very thin, and put a few slices at a time into boiling hot lard. Fry light brown until the edges curl. Lay them upon a napkin to absorb the grease, and when laid in a hot dish sprinkle with salt.

BROWNED POTATOES.

Selecting potatoes of uniform size, boil till two-thirds done. Pour off the water, remove the skins, and bake till done in a hot oven.

MASHED POTATOES.

Peel and boil in slightly salted water. Pour off the water, add salt and butter to suit, mash well, and then beat with a fork until light and foamy.

FRENCHED POTATOES.

Cut raw potatoes, selecting those of uniform size, into six pieces; put into cold water over night; in the morning drain them on a towel and plunge them into hot lard until they are light brown. About twenty minutes is the required time. Lay them on coarse brown paper to drain. Sprinkle with salt, serve hot.

BOILED NEW POTATOES.

A proper way to boil potatoes is to peel a ring around; place them in a stewpan with water enough to cover; put the lid on; boil till nearly done; drain water off; cover with a cloth, let rest five minutes, and serve in the folds of a large napkin.

BOILING POTATOES.

When they are shriveled in the spring they should stand an hour in cold water after paring, then put to cook in cold water. In the winter, when the potatoes were fresh and crisp, they should be put on to boil in boiling water. In either case they should boil slowly, and should be drained as soon as they are done, shaken a moment in the air, salted and placed on the back part of the range.

POTATO CROQUETTES.

Take two cupsful of cold mashed potato, season with salt, pepper and a tablespoonful of melted butter. Beat the whites of two eggs, and work altogether thoroughly; work it into small balls slightly flattened, dip them into the beaten yolks of the eggs, then roll either in flour or cracker crumbs; fry in hot lard.

LYONNAISE POTATOES.

Cut cold boiled potatoes into dice. Put a tablespoonful of butter in a frying pan; when hot put in a sliced onion; stir to prevent burning; when the onion is a golden brown add the potatoes, sprinkle with salt and cook slowly; when lightly browned turn into a hot dish.

PEAS.

Put a quart of shelled peas into a kettle of salted boiling water. One of the most important points in cooking peas is to have plenty of water. The peas must be boiled just long enough to become tender, then drained at once. After draining them sprinkle a half teaspoonful of salt and a little pepper on the peas and then pour over them a teaspoonful of cream and place the kettle where it will just simmer, not boil, for five minutes. When you have no cream put a tablespoonful of butter in a saucepan, and a level tablespoonful of flour, and mix. Then a teaspoonful of milk, and stir constantly until it boils, season with pepper and salt and put in the peas. Stand the saucepan over boiling water five minutes and serve the peas hot. The cream makes them very much nicer than the milk and butter, and more healthful as well.

CREAMED PARSNIPS.

Boil tender, scrape, and slice lengthwise. Put over the fire with two tablespoonfuls of butter, pepper and salt, and a little minced parsley. Shake until the mixture boils. Take up the parsnips, add to the same three tablespoonfuls of cream or milk, in which has been stirred a little flour. Boil once and pour over the parsnips.

SLICED CUCUMBERS.

Cut a good sized cucumber in very thin slices, and soak for at least half an hour in a pint of cold water into which has been put a tablespoonful of salt. At the end of the half hour put the slices into a strong, clean towel, and wring the towel until it is impossible to extract any more moisture. On opening the towel the slices will be found to be wilted and flabby. Put them into a dish with cracked ice. They are said to be less injurious served in this way than in the ordinary style, and some epicures call them delicious, in spite of the loss of crispness.

CABBAGE.

Cut the cabbage, if a small head, in four and remove the outer leaves, also the core. The kettle must be put on the hottest part of the range and the water boiling very fast when the cabbage is put in; add a tablespoonful of salt, a third of a level teaspoonful of saleratus. As soon as it boils up, remove the cover and keep it off. From time to time push the cabbage down under the water, which must boil rapidly for twenty-five minutes; then pour into a colander and press with a plate to get every drop of water out, put back into the kettle with a cream dressing such as used for cauliflower. Take a knife and cut the cabbage across several times and when it bubbles together with the cream turn into a hot dish.

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PARSNIP FRITTERS.

Boil four or five parsnips; when tender take off the skin and mash them fine; add to them a teaspoonful of flour and a well-beaten egg; put a tablespoonful of lard or beef drippings into a frying pan over the fire, add to it a small teaspoonful of salt; when boiling hot put in the parsnips; make it in small cakes with a spoon; when one side is a delicate brown, turn. When done serve hot.

FRIED PARSNIPS.

Boil tender in salted water; scrape, cut into long slices, dredge with flour; fry in hot lard or drippings, or in butter and lard mixed; fry quite brown. Drain off the fat and serve hot.

FRENCH WAY OF COOKING CABBAGE.

Chop cold boiled cabbage and let it drain until perfectly dry. Stir in some melted butter to taste; add pepper, salt and four tablespoonfuls of cream; after it is heated through add two well-beaten eggs; turn the mixture into a buttered frying pan, stirring until it is very hot and becomes a delicate brown on the under side. Place a hot dish over the pan, which must be reversed when turned out to be served.

CAULIFLOWER.

In the first place choose a close and white cauliflower; trim off the outer leaves and cut stock flat off at bottom, soak head downward in a pan of cold salt water for two hours. Then put into plenty of boiling water, stem downward, add a teaspoonful of salt and boil rapidly for twenty-five minutes with the kettle uncovered. Drain and simmer in a cream dressing, for which use one-half teaspoon salt, one tablespoon flour, and a teacup of cream.

TO BAKE SQUASH.

Cut a winter squash in half, scrape out the seeds and place rind side up on a round pie tin, and bake. Scrape out of the rind, mash and season with salt, pepper and butter.

LIMA BEANS.

Cover the beans with boiling water, add a teaspoonful of salt and boil till tender; drain, season with salt, pepper and butter. A cup of hot cream improves them very much.

DRIED LIMA BEANS.

Soak a pint of them over night. In the morning drain and cover with fresh water; two hours before dinner drain and cover with boiling soft water; boil half an hour and drain again; cover with boiling soft water, add an eighth of a teaspoonful of salaratus and boil till tender; drain, season with salt and pepper and butter; dredge over them a tablespoonful of flour, add a teacupful of cream and boil up once.

TOMATOES.

Stew them in a granite kettle, season with salt and pepper, add a teaspoonful of sugar and a tablespoonful of butter, and pour them over buttered toast.

TOMATOES STUFFED WITH CELERY.

Take smooth, round tomatoes, scald and peel; slice off the stem end and scrape out the seeds; place the tomatoes where they will get very cold; cut the white part of celery in small pieces and moisten with French dressing; fill the tomatoes and place each one on a crisp lettuce leaf and serve as a salad.

BAKED CAULIFLOWER.

After washing the cauliflower, cut off the outer leaves and break the head into flowerets; throw into a kettle of boiling salted water and boil thirty minutes. Drain, place in a baking dish. Put a tablespoonful of butter in a saucepan, add a tablespoonful of flour, mix; add a half pint of milk, a half tablespoonful of salt, a little pepper and stir constantly until it boils. Pour this sauce over the cauliflower, sprinkle over a half cup of breadcrumbs, put here and there bits of butter and bake in a quick oven about fifteen minutes or till the bread is a "golden brown."

SCALOPED TOMATOES.

Put a layer of sliced tomatoes in the bottom of a baking dish, season with pepper and salt and a little sugar if you like it, then a layer of bread crumbs, with bits of butter, then another layer of tomatoes, bread crumbs, and so on till the dish is full, having the last layer crumbs. Bake forty-five minutes.

SPINACH.

Pick and wash enough spinach; cook uncovered, and, at the last moment, in plenty of salted boiling water; drain thoroughly without cooling; put into a saucepan with four ounces of butter in small bits, salt, pepper, and nutmeg; mix carefully, and serve in a covered vegetable-dish.

SPINACH STEWED WITH CREAM.

Wash well in different waters, pick off the decayed leaves, and boil quickly in a large quantity of water and salt for a quarter of an hour. When done chop very fine and beat well with a spoon, taking care to have picked out all the fibers. Put into a stewing pan with a piece of butter, some pepper and salt and a little nutmeg, with a very small quantity of pounded sugar; stir it well as it stews, adding by degrees as much cream as will make it the proper thickness.

ASPARAGUS.

Asparagus, besides boiling, may be cooked in the oven. Boil a bunch of fine asparagus for twelve minutes. Lay it in a baking dish. Moisten it with half a cup of the water in which it was boiled. Grate Parmesan cheese over it, season it well with salt and pepper, sprinkle a tablespoonful of fresh bread crumbs over the top with a tablespoonful of butter cut in bits, and bake in a moderately hot oven for fifteen minutes. Cold boiled asparagus is very nice served as a salad with a French dressing or with the following sauce: Pound the yolk of a hard-boiled egg to a paste, add two teaspoonfuls of good vinegar, a saltspoonful of salt and half the amount of pepper. Add an onion minced fine. Toss all together thoroughly and pour it over the cold asparagus.

STEWED CARROTS.

Divide the carrots lengthwise and boil from one to two hours, or until perfectly tender; have ready a saucepan with one or two tablespoons butter and small cup cream; slice the carrots very thin and put in saucepan; add salt and pepper and let stew ten or fifteen minutes, stirring gently once or twice, and serve in a vegetable dish. Some add more milk or cream; when done skim out carrots, and to the cream add a little flour thickening, or the beaten yolks of one or two eggs. When it boils pour over the carrots and serve.

SALADS, SAUCES AND PICKLES.

SALAD DRESSING.

Four eggs, one teaspoonful of mixed mustard, one-quarter teaspoonful of white pepper, half that quantity of cayenne, salt to taste, four tablespoonfuls of cream, vinegar.

Boil the eggs until hard, which will be in about one-quarter hour or twenty minutes; put them into cold water, take off the shells, and pound the yolks in a mortar to a smooth paste. Then add all the other ingredients except the vinegar, and stir them well until the whole are thoroughly incorporated one with the other. Pour in sufficient vinegar to make it of the consistency of cream, taking care to add but little at a time. The mixture will then be ready for use.

A GOOD SALAD.

Take a tomato, not over-ripe, and cut into slices as you would a cucumber; take a small onion and cut it up as fine as you can; sprinkle it over with tomato slices; add salt, pepper and vinegar at discretion.

SARDINE SALAD.

Arrange one quart of any kind of cooked fish on a bed of crisp lettuce. Split six sardines, and if there are any bones remove them. Cover the fish with the sardine dressing. Over this put the sardines, having the ends meet in the centre of the dish. At the base of the dish make a wreath of thin slices of lemon. Garnish with parsley or lettuce and serve immediately.

WATER-CRESS SALAD.

Watercresses, as a salad, are best served simply with a sauce of lemon juice and olive oil poured over them in a salad bowl; but, if preferred, may be served with the addition of a little grated horse radish, sliced leeks, and sliced hard boiled eggs.

POTATO SALAD.

Boil the potatoes with their skins on. When cold put the potatoes into a chopping bowl, together with one onion, a small stalk of celery and one hard boiled egg and chop fine. Make a dressing from half a cup of sweet milk and one egg beaten into it. Boil until it thickens; then add a tablespoonful of sugar, butter about the size of a walnut, and salt to suit taste.

Or: Recipes for potato salads are numerous. Here is an unusual one (and good as it is uncommon) that hails from the fatherland; it is, therefore, properly speaking, a German salad. To prepare it, boil nine medium-sized potatoes with their jackets on. When cold, slice rather thin. Cut into small lengths four stalks of celery; mix with the potatoes, season well with pepper and salt and moisten with vinegar; then add a little thick cream and mix again. Pare and slice a sour apple very fine and grate one small onion; mix these with the potatoes, add a little sugar and mix all thoroughly but carefully, for fear of marring the appearance of the salad. Heap in a mound and dot with bits of pickled beet root for a garnish. The exact quantities of various seasonings are not indicated and one must therefore do as the oldtime housekeeper recommended, "season with common sense."

LOBSTER SALAD.

Cut fine, and add two tablespoonfuls of vinegar, a teaspoonful of salt, and half a teaspoonful of pepper for each quart of lobster. Put on ice for an hour. Add lettuce prepared as for lettuce salad.

CHICKEN SALAD.

Cut the white meat of chickens into small bits the size of peas (also the dark meat if you like); chop the whole parts of celery nearly as small. Prepare a dressing thus: Rub the yolks of hard boiled eggs smooth; to each yolk put half a teaspoon of mustard, the same quantity of salt, a teaspoon of oil, and a wineglass of vinegar; mix the chicken and celery in a large bowl, and pour over this dressing with a little cream added. The dressing must not be put on till just before it is served.

MAYONNAISE DRESSING.

Beat in a bowl the yolk of one egg very light, to which add a pinch of dry mustard, a little pepper and salt. Mix well. Work into this half a cup of the best olive oil, drop by drop, alternating at first with a few drops of vinegar. When thick as jelly, moisten with a few drops of vinegar, repeating this until the oil is all used. Lastly, add one tablespoonful of vinegar, stirring all the time, that the dressing may be smooth.

A nice dressing without oil may be made by beating two eggs very light, adding salt, pepper, mustard (dry), and one-third of a pint of vinegar. These set in a pan of boiling water until they get as thick as custard. Remove from range and beat in four tablespoonfuls of cream. This dressing should be used cold.

CHILI SAUCE.

Take one peck ripe tomatoes cut into small pieces, three-quarters of a peck of chopped onions and one dozen green peppers chopped. Heat the tomatoes through and stir in the onions and peppers. Add salt to suit taste, three cups of brown sugar, one quart of vinegar, two tablespoonfuls of allspice, three of cloves, four of cinnamon, and celery seed to suit taste.

APPLE SAUCE.

Selecting apples that are tart, pare, quarter and core. Make a syrup out of one cup of sugar and two quarts of water. Simmer the apples in this till tender; then let the syrup cool and take out the apples.

PEACH OR APPLE SAUCE.

Pare, core and slice the fruit, stew in water enough to cover until it breaks to pieces. Beat to a pulp with a good lump of butter and plenty of sugar. Serve cold or hot as preferred.

CRANBERRY SAUCE.

Cook a pint of cranberries in one-half teacupful of water for ten minutes; add a teacupful of sugar and cook about ten minutes more. Pass through a colander and pour into mould or dish.

EGG SAUCE.

Chop up two hard boiled eggs and stir into drawn butter.

OYSTER SAUCE.

Boil for three minutes half a pint of oysters and a pint of boiling water. Stir in half a cup of butter beaten to a cream and two tablespoonfuls of flour. Bring to a boil and serve at once.

CELERY SAUCE.

Boil one hour two heads of celery chopped fine. Add a pint and a half of water and two tablespoonfuls of flour moistened with water. Boil ten minutes, stir in two tablespoonfuls of butter, season with pepper and salt and serve.

CAPER SAUCE.

Stir three tablespoonfuls of capers into a pint of drawn butter.

MINT SAUCE.

Add to half a cupful of chopped mint a teaspoonful of sugar and a cup of vinegar.

APPLE JELLY.

Apples for jelly should be tart, juicy and of good flavor. Pare the apples, core and quarter them, then put them, with the skins and cores, in a jar in a slow oven. When they are quite soft, strain all through a coarse muslin bag, pressing hard to extract all the flavor of the fruit. Put a pound of loaf sugar to every pint of juice, and the juice of a lemon, and put the liquor over the fire in a preserving kettle. Boil steadily for twenty minutes or so, skimming occasionally. Roll glasses in hot water, and fill them with the jelly while hot. When cold, cover with branded tissue paper, and store in a cool, dry place.

CURRANT JELLY.

Wash the currants but do not stem; put in a kettle; scald but not cook; cool and strain. Boil the juice alone twenty minutes. Weigh the sugar, a pound to a pint of juice, and have it in the oven browning lightly and heating thoroughly. When the juice has boiled twenty minutes stir in the sugar until it dissolves; then put into glasses.

CRAB APPLE JELLY.

Wash the fruit clean, put into a kettle, cover with water and boil until thoroughly cooked. Then pour into a sieve and let it drain. Do not press it through. For each pint of this liquor allow one pound of sugar. Boil from twenty minutes to half an hour. Quince, peach and apple jellies can be made in the same way.

DRAWN BUTTER.

Beat to a cream one cup of butter and two tablespoonfuls of flour, and pour over it a pint of boiling water. Bring this to a boil and serve at once.

CANNING.

The proportions of sugar and fruit used in canning and preserving vary greatly. The amount of sugar given below is about an average for canning when a very rich preserve is not desired. These canned fruits are excellent for pies, etc.

SUGAR TO A QUART JAR.

Cherries.....	6 ozs.	Grapes.....	6 to 8 ozs.
Strawberries, 6 to 8 "		Peaches.....	4 "
Raspberries.....	4 "	Pine-apples, 4 to 6 "	
Blackberries, 5 to 6 "		Crab-apples, 6 to 8 "	
Quinces.....	8 to 10 "	Plums.....	4 "
Pears.....	4 to 6 "	Pie-plant.....	8 to 10 "

CANNED WATERMELON.

are off the thin green rind, cut the melon (or white rind) in pieces and weigh it. Cook in clear water until partly transparent, but not until likely to break. Take out the pieces in a dish. There will be nearly enough juice that drains from the pieces; add a little from the kettle if necessary. With the juice put sugar to the amount of one-half pound to a pound of the fruit as it weighed when raw. When the sugar is well dissolved put in the melon and cook until even and clear. Flavor as desired, and can.

CATSUP.

Select fine ripe tomatoes, cut out all blemishes, also the hard parts about the stem end, then slice them into a porcelain kettle, filling it full; add a red pepper and put the kettle over a slow fire to stew, gradually stirring to prevent burning. When reduced to half the original quantity strain the whole through a wire sieve. To five pounds

of the pulp add one and a half pounds of sugar, one pint of cider vinegar, one tablespoonful of cloves, one of allspice, two of cinnamon, one of salt. Put the mixture back over the fire and boil until the thickness suits.

GREEN PICKLES.

Put quarter of a pound of salt, two tablespoonfuls of cayenne pepper, one ounce ginger, one ounce white pepper, two ounces of shallots, into two quarts of best cider vinegar; boil it a short time, cool, and then pour over any freshly gathered vegetables or fruits which you desire to pickle. Cover closely. Set in a cool, dark place.

CHOW-CHOW.

Two large cauliflower, two quarts green peppers, three quarts green tomatoes, three quarts green cucumbers, three quarts small onions. Slice about half an inch thick. Sprinkle with salt, alternate with layers of tomatoes and onions and cucumbers. Boil the cauliflower about five minutes; set over night; then strain all well and free from water. After this place in jars and make the seasoning as follows: One pound mustard seed, one-half pound whole allspice, one-half pound whole black pepper, one pint beef brine, one gallon vinegar, one-half stick curry powder. Boil hard for fifteen minutes, then pour over the vegetables. If too thick add vinegar. Mix the mustard with vinegar. Put the spices in a bag closely tied. Mustard and spices must boil together in the vinegar.

Or: One peck of green tomatoes, half peck string beans, quarter peck small white onions, quarter pint green and red peppers mixed, two large heads cabbage, four tablespoons white mustard seed, two of white or black cloves, two of celery seed, two of allspice, one small box yellow mustard, one pound brown sugar, one ounce of turmeric; slice the tomatoes and let stand over night in brine.

PICKLED CUCUMBERS.

Pick those that are small and of quick growth, wash well, pour boiling water over them with a little salt. Let them stand twelve hours; put them into cold vinegar. To a gallon of vinegar put one tablespoon of pulverized alum, and a teacup of salt; let them remain in this until your vinegar is full of cucumbers; then scald them in it and put them into new vinegar. Red peppers improve them.

PICKLED WALNUTS (VERY GOOD).

One hundred walnuts, salt and water. To each quart of vinegar allow two ounces of whole black pepper, one ounce of allspice, one ounce of bruised ginger. Procure the walnuts while young; be careful they are not woody, and prick them well with a fork; prepare a strong brine of salt and water (four pounds of salt to each gallon of water), into which put the walnuts, letting them remain nine days, and changing the brine every third day.

PICCALILLI.

One peck of green tomatoes; (if the flavor of onions is desired, take eight, but it is very nice without any); four green peppers; slice all and put in layers, sprinkle on one cup of salt, and let them remain over night; in the morning press dry through a sieve, put it in a porcelain kettle and cover with vinegar; add one cup of sugar, a tablespoon of each kind of spice; put into a muslin bag; stew slowly about an hour, or until the tomatoes are as soft as you desire.

APPLE JELLY.

Pare tart apples, and cut them up; put to them a little water, and let them boil until it becomes glutinous and reduced; then strain it; put one pound of white sugar to each pint of juice; flavor with lemon essence, and boil until it is a fine, clear jelly; then strain it into moulds.

APPLE JELLY.

Apples make an excellent jelly. The process is as follows: They are pared, quartered, and the core completely removed, and put into a pot without water, closely covered, and put into an oven or over a fire. When pretty well stewed, the juice is to be squeezed out through a cloth, to which a little white of an egg is added, and then the sugar. Skim it previous to boiling, then reduce it to a proper consistency, and an excellent jelly will be the product.

TO MAKE APPLE JELLY.

Take your apples, wash, and cut them into halves, to be sure that there are no worms in them; place them in a brass or porcelain kettle, without removing the seeds, or rinds; cover them with water, and let them boil till perfectly soft; then take them off, strain them through a coarse towel, and put the juice back into the kettle; let it boil to the consistency of molasses; then for every gallon of syrup add two pounds of sugar and an ounce of cinnamon; bring it to boil, skim it, and it is done.

SALLIE'S CRAB-APPLE JELLY.

Boil the apples in water enough to cover them, till very soft. Then turn the whole into a cloth and strain it; measure the juice, and allow three-fourths of a pound of sugar to a pint of juice. When the juice boils up, skim it thoroughly; heat the sugar in a dish in the oven, and add it as the syrup boils up, after being skimmed. Boil gently twenty or thirty minutes; put in glasses; when cool, lay a paper over the top, and paste a paper over it.

SALLIE'S GRAPE JELLY.

Boil green grapes in cold water till tender; take them out and strain them; run through a sieve; add their weight in sugar, and boil fifteen minutes. Set in proper dishes to cool.

CRANBERRY JELLY.

One quart cranberries, one pint water, one pint sugar; put all into a kettle together, and boil half an hour without stirring; then turn off the juice for jelly, and the remainder will make a nice sauce. Or strain the whole through a sieve, and it will make a stiff jelly.

STRAWBERRY JELLY.

Press the juice from the fruit through a cloth, strain it clear, weigh, and stir to it an equal proportion of the finest sugar dried and reduced to powder; when this is dissolved, place the preserving-pan over a very clear fire, and stir the jelly often until it boils; clear it carefully from scum, and boil it quickly from fifteen to twenty-five minutes. This receipt is for a moderate quantity of the preserve; a very small portion will require much less time.

TOMATO JAM.

Take ripe tomatoes, peel and take out all the seeds; put into a preserving kettle with one-half pound of sugar to each pound prepared tomato; boil two lemons soft, and pound them fine. Take out the pips, and add to the tomato; boil slowly, mashing to a smooth mass. When smooth and thick, put in jars or tumblers.

CRAB APPLE JELLY.

Cut Siberian crab apples to pieces, but do not pare or remove the seeds. The latter impart a peculiarly pleasant flavor to the fruit. Put into a stone jar, set in a pot of hot water, and let it boil eight or nine hours. Leave in the jar all night, covered closely. Next morning squeeze out the juice, allow pound for pint, and manage as you do currant jelly. Should the apples be very dry, add a cup of water for every six pounds of fruit. There is no finer jelly than this in appearance and in taste.

RASPBERRY JAM.

Allow a pound of sugar to a pound of fruit. Boil the fruit half an hour; strain one-quarter of the fruit and throw away the seeds; add the sugar, and boil the whole ten minutes.

CURRANT JELLY WITHOUT COOKING.

Press the juice from the currants, and strain it; to every pint put a pound of fine white sugar; mix them together until the sugar is dissolved; then put it in jars, seal them, and expose them to a hot sun for two or three days.

CRANBERRY JELLY.

To one quart of cranberries, put a quart of water, and boil them to a pulp; mash them with a wooden ladle whilst boiling; then strain them, and to each pint of the juice add half a pound of loaf sugar; set it over a slow fire and, stir with a silver spoon; try it often, by taking some of it in a saucer. When cold, if it is not a fine jelly, continue to boil until it is so.

SAGO JELLY.

Take a tencup of sago, and boil in three pints and a half of water; when cold add half a pint of raspberry syrup; pour the whole into a shape which has been rinsed in cold water, and let it stand until sufficiently set to turn out well. When dished, pour a little cream around it, if preferred.

GELATINE JELLY

One and one-half ounces gelatine soaked in one pint cold water fifteen minutes, then add one quart boiling water; stir until the gelatine is dissolved; add one cup sugar, the juice and grated rind of one lemon; pour in jelly mould, set in a cool place till cold. This is very nice if fruit is put in—slices of peaches, whole cherries, or any kind of fruit preferred.

A HINT TO THE LADIES.

A writer in the New York Recorder tells of a very pretty custom which obtains in Dresden and which might well be introduced here. At a swell dinner there, when the sweets came on, an empty cornucopia was placed by each woman's plate. The writer asked the purpose of the cornucopias, and was told that they were intended to enable the ladies to take something home in for the children. There it is quite a custom to remember the little ones in this way. The inquiry "What did you bring me?" is familiar to every mother on returning from a dinner or wedding, and the little favor, the piece of candy slipped quietly into the pocket or a piece of wedding cake, is doubly sweet to the little one, whose only vision of the festivities has been its mother's departure and return. It is a pretty custom, this Dresden one, and one that should find favor in the eyes of American mothers. Bring in the cornucopia!

ALLEMANDE SAUCE.

Put two ounces of flour with two ounces of melted butter in a saucepan; stir a few minutes on the fire without allowing to brown; dilute with three pints of well-skimmed and strained chicken broth, stir to a boil, season with salt, pepper, and nutmeg, and boil half an hour; skim, finish with a liaison of four egg-yolks, four ounces of butter, a little cream, and lemon-juice; stir on the fire so as to cook the eggs without boiling the sauce, and press immediately through a napkin.

CHEESE STRAWS.

Take well-beaten biscuit dough, roll it out as thin as possible and sprinkle a thin layer of grated cheese over it. Fold the dough together, roll it out very thin and sprinkle with grated cheese. Repeat this three times; then roll it out again and cut into narrow strips as long as the middle finger. Bake a light brown in a slow oven.

SPANISH CREAM.

One box of gelatine dissolved in one pint of cold milk. In two quarts of boiling milk stir one and one-half cups of sugar, the yolks of eight eggs, well beaten; pour this over dissolved gelatine, stirring it all well. When cold add half a pint of table sherry and juice of one lemon. Put in a dish and cover with the whites of eggs, well beaten. Place in an oven to brown. Eat cold.

BREAD SAUCE.

Chop fine a white onion, parboil, cool, press the water out, put into a saucepan with a pint of boiling milk, stale white crumbs enough to make a thick sauce, salt, white and a pinch of red pepper, and two ounces of butter; boil ten minutes, flavor with a gill of white wine, and pass through a fine colander.

CRANBERRY SAUCE.

Wash two pounds of cranberries; drain, put in a saucepan with two pounds of sugar; cover, and cook slowly for half an hour; remove the cover, stir, and reduce briskly until the liquid stiffens, when a few drops are put in a cool place for a minute or two; if sufficiently stiff, turn into an earthen vessel, and cool thoroughly.

BREAD SAUCE.

Soak an ounce and a half of bread in water, press it out, melt one-half ounce of butter, add the bread and stir on the fire until smooth. Add one pint of water, a small teaspoon of extract of beef, pepper and salt, boil fifteen minutes, strain and serve with roast meats.

TOMATO SAUCE.

Pass one-half can tomatoes through the strainer, melt one ounce of butter, add two tablespoons of flour and enough of extract of beef soup stock to get the necessary consistency of the sauce. Simmer all sauces from ten to fifteen minutes, season and strain before using.

MUSHROOM SAUCE.

Clean two ounces of fresh mushrooms, or use a half can of preserved mushrooms, chop them up, melt two ounces of butter, add two tablespoons of flour, one pint of soup stock, boil up until thick and smooth, add pepper and salt, simmer for ten minutes, and add if desired a little lemon juice.

NOODLES FOR SOUP.

To one egg add as much sifted flour as it will absorb, with a little salt. Roll this as thin as a wafer, dredge with flour and spread out to dry. Turn frequently and when nearly dry roll into a roll. Slice off thinly from the ends, shake out the strips loosely, put into the soup and boil fifteen minutes.

DESSERTS.

Nothing is more tempting in summer, when something light is wanted, than a glass dish full of berries or varied fruits for dessert. Their coolness pleases the eye, which epicure cooks claim to be a much more important art to understand than how to please the stomach. Then they leave in the mouth a delicious taste. But, for those who want a variety, there are recipes given for ices, jellies and custards. For the winter months, when cold weather enables us to relish heartier food, the following recipes will be found to be good:

MARTEN PUDDING.

One teaspoonful of salt, one cup suet, one cup of milk, one cup sugar, three cups flour, two or three eggs, one cup raisins, one cup currants, one-fourth pound citron, one teaspoonful soda, two teaspoonfuls cream of tartar or baking powder; boil steadily for two hours; it can then stand back and simmer for any length of time you choose to leave it.

TELLER PUDDING.

One cup molasses, half cup butter, one cup milk, one teaspoonful soda, one teaspoonful salt, one of spice, flour enough to make it adhere; steam two hours. To be eaten with sauce made of two tablespoonfuls butter, four tablespoonfuls sugar and two eggs.

INDIAN MEAL PUDDING.

Boil one pint of milk. Into this stir enough corn meal to thicken it. Beat two eggs thoroughly, add half a cup of brown sugar, half a cup of molasses, a heaping teaspoonful of ginger, a pinch of soda, the juice of a lemon and some finely chopped apple. Boil three hours.

FROSTED LEMON PUDDING.

Take a pint of bread or cake crumbs, a quart of milk, the juice and grated peel of a lemon, the yolks of three eggs, and sweeten to the taste. When baked, cover over with jelly, make a frosting of the whites of the eggs and sugar, pour over the top, and set in the oven a few minutes to brown.

BREAD PUDDING.

One quart of milk, two cups of fine bread crumbs—*always* stale and dry; four eggs, two tablespoons melted butter; nutmeg to taste; one-fourth teaspoon soda dissolved in hot water. Beat the yolk very light, and having soaked the bread crumbs well in the milk, stir these together; then the butter and seasoning, with the soda; lastly the whites. Bake to a fine brown, and eat hot with pudding sauce. This, if well mixed and baked, is quite a different dish from the traditional and much-despised bread pudding. Try the above, putting all the sugar into the sauce. You may boil this pudding, if you like, in a floured cloth or buttered mold.

BREAD AND BUTTER PUDDING.

Place as many slices of thin cut bread and butter as you like in a pie dish—say ten or twelve slices; sprinkle a few well-washed currants between the layers; beat up half a dozen eggs in two pints of new milk, adding sugar to taste and a little flavoring, such as nutmeg or cinnamon, and pour over the bread and butter. Bake for an hour and ten minutes, and send it to table in the dish it has been baked in.

STEAM PUDDING.

One quart of sour milk, two eggs, one cup of sugar, one cup of ripe fruit, one large teaspoonful of soda, a little salt, and flour for stiff batter. Put in a basin, the cloth over it, and steam for two hours.

COCONUT PUDDING.

One medium-sized coconut grated, six milk crackers, place layer of crackers in bottom of a well-buttered pudding dish; then put coconut; alternate until dish is full. Now beat six eggs very light; add one quart of sweet milk, sugar to taste; stir well together and pour over crackers and coconut until all is absorbed. Sift sugar over top and flavor with vanilla.

PUFF PUDDING.

One pint sour cream, four eggs, four tablespoonfuls flour, one teaspoonful soda; stir cream and flour together; add the soda and a little salt; then the beaten yolks and whites. Bake twenty-five minutes in a moderate oven. Eat with liquid sauce of butter and sugar, creamed, melted and flavored.

PLUM PUDDING.

One cup suet, one cup molasses, one cup sweet milk, one cup bread or cake crumbs, three cups flour; one cup raisins, one cup currants, one cup citron, one teaspoonful cinnamon, one of cloves, one large teaspoonful soda, one wine-glass brandy. Boil in a mould two and a half hours.

CREAM TAPIOCA PUDDING.

Soak three tablespoonfuls of tapioca in water over night; put the tapioca into a quart of boiling milk, and boil half an hour; beat the yolks of four eggs with a cup of sugar; add three tablespoonfuls of prepared coconut; stir in and boil ten minutes longer; pour into a pudding-dish; beat the whites of the four eggs to a stiff froth, stir in three tablespoonfuls of sugar; put this over the top, and sprinkle coconut over the top and brown for five minutes.

ORANGE PUDDING.

Peel and slice four or five oranges into a deep dish, sprinkling each layer with sugar; make a custard of the yolks of two eggs and two whole eggs, one quart milk and two-thirds cup sugar; lemon or vanilla flavor; pour over the fruit and when cool, add a meringue of the whites of two eggs and two tablespoonfuls powdered sugar.

PUFF PUDDING.

One quart of milk, nine tablespoonfuls flour, four eggs, saltspoonful salt. Eat with hard sauce of butter and sugar, creamed and flavored with lemon.

HUCKLEBERRY PUDDING.

One teacupful of molasses: into this stir one dessertspoonful of soda until it foams; add flour enough to make a very stiff batter; then add one quart of berries floured, and a small teaspoonful of salt. Steam two hours, and eat with liquid sauce.

QUEEN OF PUDDINGS.

Into one quart of milk put one pint of fine bread crumbs, butter the size of an egg, the yolks of four eggs; sweeten and flavor as for a custard and bake; make frosting of the whites of the eggs and one cup of sugar; put on a layer of jelly when pudding is hot, and then the frosting; brown slightly in oven.

TAYLOR PUDDING.

One cup sweet milk, one cup suet, one cup molasses, two cups raisins, four cups flour, two teaspoonfuls soda, one teaspoonful extract cloves, one of extract cinnamon. Boil four hours.

COTTAGE PUDDING.

One cup sugar, one-fourth cup butter, one egg, well beaten together; one cup milk, two teaspoonfuls baking powder, well sifted in two cups flour. Bake in shallow pan twenty minutes.

ST. GEORGE'S PUDDING.

Three cups flour, two cups suet, one cup molasses, one quart milk, six heaping tablespoonfuls mince meat, teaspoonful soda, pinch salt; boil four hours; eat with sauce, flavored with vanilla.

CHOCOLATE PUDDING.

One quart milk, two eggs, three tablespoonful flour, one-half cup sugar, one-quarter cake Baker's chocolate; beat the milk and chocolate well together, beat eggs, sugar and flour with a little cold milk; add to milk and chocolate, let come to a boil and flavor with vanilla; eat cold, with sauce or cream.

APPLE SUET PUDDING.

Half pound of chopped suet, one pound of prepared flour, then stir in chopped apples. One beaten egg and milk to make a soft batter. Salt. Steam one and a half hours. Serve with sauce.

BAKED HANOVER PUDDING.

(Two tins.) One cup of raisins, one-half cup of butter, one-half cup of sweet milk, one-half cup of molasses, three cups of flour, one teaspoonful of soda or two large teaspoonfuls of baking powder, one teaspoonful of salt; eat with sauce.

APPLE PUDDING.

Stew half a dozen apples; half a pint of milk, two eggs, two teaspoonfuls of baking powder, a piece of butter the size of an egg; flour to make a batter; pour over the apples and bake.

CUP PUDDING.

One cup of milk, one cup of molasses, one cup of butter, one cup of flour, one teaspoonful of baking powder; steam two hours. Serve with sauce.

CHOCOLATE PUDDING.

For a small pudding use one pint of milk, two and a half tablespoonfuls of corn starch, one ounce of chocolate, two eggs, five tablespoonfuls of powdered sugar, one-fourth of a teaspoonful of salt, and half a teaspoonful of vanilla extract. Mix the corn starch with one gill of the milk. Put the remainder of the milk on to boil in the double boiler. Scrape the chocolate. When the milk boils add the corn starch, salt and chocolate, and cook for ten minutes. Beat the yolks of the eggs with three tablespoonfuls of the sugar. Pour the hot mixture on this and beat well. Turn into a pudding dish that will hold about a quart, and bake for twenty minutes in a moderate oven. Beat the whites of the eggs to a stiff, dry froth, and gradually beat in the remaining two tablespoonfuls of sugar and the vanilla. Spread this on the pudding and return to the oven. Cook for fifteen minutes longer, but with the oven door open. Serve either cold or hot.

APPLE TAPIOCA PUDDING.

One cup of tapioca soaked over night in six cups of water; next morning add about six large tart apples, chopped very fine (or more according to the size), then one cup of white sugar; bake slowly about four hours; to be eaten either warm or cold, with cream. Very delicate for invalids. Or you can pour the tapioca over whole cored apples.

RICE COOKING.

Rice is becoming a much more popular article of food than heretofore; it is frequently substituted for potatoes at the chief meal of the day, being much more nutritious and more readily digested. In preparing it only just enough cold water should be poured on to prevent the rice from burning at the bottom of the pot, which should have a close fitting cover, and with a moderate fire the rice is steamed rather than boiled until nearly done; then the cover is taken off, the surplus steam and moisture allowed to escape, and the rice turns out a mass of snow white kernels, each separate from the other, and as much superior to the usual soggy mass as a fine mealy potato is superior to the water-soaked article.

ONE WAY TO PREPARE RICE.

A very nice dessert is cream of rice, which is made in this way: Rub two tablespoonfuls of ground rice smoothly into a little cold milk, sweeten a pint of milk to taste, flavor with a bit of vanilla, and stir over the fire till the mixture thickens. Pour it into a basin and when cool mix in a half pint of whipped cream; put the mixture into a mould with a cavity in the center. When set, turn it out and have ready some stoned prunes stewed with a little sugar of water, or, to be very nice, in a little claret. Pile these in the center with a trifle of whipped cream on the top. This is a delicious and wholesome dainty, especially for children, yet quite simple.

RICE PUDDING WITHOUT EGGS.

Two quarts of milk, half a teacup of rice, a little less than a teacup of sugar, the same quantity of raisins, a teaspoon of cinnamon or allspice; wash the rice and put it with the rest of the ingredients into the milk; bake rather slowly from two to three hours; stir two or three times the first hour of baking.

RICE PUDDING.

Take one quart of milk, half a cup of rice (boiled), four tablespoons sugar, four eggs; flavor. Put milk and sugar in saucepan and let it come to a boil; then stir in the rice which has been mixed with the beaten yolks; let this boil two or three minutes; beat the whites to a froth; mix with them two tablespoons sugar; place on top the rice and set it in the oven to brown.

ROLLED FRUIT PUDDING.

Make a good biscuit dough, spread with any kind of dried fruit, and make into a roll. Flour a pudding bag and put the roll pudding to boil for two hours. To prevent sticking, plunge in cool water.

SARATOGA PUDDING.

Mix four tablespoonfuls of corn starch in one quart cold milk. Stir until it boils. When cold stir in two tablespoonfuls white sugar, six eggs, whites and yolks beaten separately. Put in a large pudding dish, place in a pan of water, bake one and a half hours.

SUET PUDDING.

Four cups flour, one cup chopped raisins, one cup milk, one cup chopped beef suet, one cup molasses, one teaspoonful soda; steam three hours. Eat with sauce.

ORANGE PUDDING.

Six oranges, three eggs or more, two-thirds of a quart of milk; heat the milk, dissolve three tablespoonfuls of corn starch, add the yolks of the eggs, two-thirds of a cup of sugar, a little salt; pour into the boiling milk, and stir until cooked. Before making the above, slice the oranges into a pudding dish and sprinkle sugar over them. Pour the cooked mixture over the oranges. Beat the whites of the eggs, add sugar and spread on the top. Set in the oven to brown.

SAXE-COBURG PUDDING.

Mix one heaping cup of brown bread crumbs, one cup of sugar, the yolks of three eggs, a little powdered cinnamon and grated lemon peel, one teacupful of whipped cream and the whites of the eggs beaten to a stiff froth. Butter a mold, strew it with bread crumbs, and decorate with dried or candied cherries; pour in some of the mixture, add more cherries, and so on until the mold is filled. Bake, and serve with whipped cream.

APPLE DUMPLING.

Make a crust as for baking powder biscuit, but shorter, roll out half an inch thick, cover with slices of apple, sweetened and sprinkled with cinnamon. Roll up closely, turning up the ends so that the apple will not run out. Wrap in a cloth dipped in hot water and dredged with flour and steam an hour. Hot sauce is good with this pudding. Any other kind of fruit may be substituted for apple.

OSWEGO PUDDING.

One quart of milk, three tablespoonfuls of corn starch, four eggs. Beat the yolks and mix them with a little of the milk and flour, sweeten and flavor with vanilla. Scald the milk and add the other ingredients; boil three minutes; pour into a dish and set away to cool. Beat the whites with four tablespoonfuls of sugar. Cover the pudding with a layer of currant jelly, and spread the beaten whites over the whole.

APPLE CORN STARCH PUDDING.

Pare and slice some apples into a pudding dish and sprinkle over them half a cup of white sugar and a small lump of butter. Take a quart of boiling water and put into it three tablespoonfuls of corn starch, dissolved in a little cold water, a little salt and half cup of sugar; let it come to a boil, then pour it over the apples and grate nutmeg over the top. Put in the oven and bake till the apples are tender. To be eaten cold with cream.

COTTAGE PUDDING.

One cup of sugar, one tablespoonful of butter, two eggs, one cup sweet milk, three cups flour, or enough to make a tolerably stiff batter, one-half teaspoon soda, one teaspoon cream of tartar sifted with the flour, one teaspoonful of salt. Rub the butter and sugar together, beat in the yolks, then the milk and soda, the salt, and the beaten whites, alternately with the flour. Bake in a buttered mould, turn out upon a dish, cut in slices, and eat with liquid sauce.

THE QUEEN OF PUDDINGS.

One and one-half cup white sugar, two cups fine dry bread crumbs, five eggs, one tablespoon of butter; vanilla, rose-water or lemon seasoning, one quart fresh rice milk and one half cup jelly or jam. Rub the butter into a cup of sugar; beat the yolks very light, and stir these together to a cream. The bread crumbs soaked in milk come next, then the seasoning. Bake this in a buttered pudding dish—a large one and but two-thirds full—until the custard is "set." Draw to the mouth of the oven, spread over with jam or other nice fruit-serve. Cover this with a meringue made of the whipped whites and half a cup of sugar. Shut the oven and bake until the meringue begins to color. Eat cold with cream. You may, in strawberry season, substitute the fresh fruit for preserves.

CREAM PUDDING.

Beat together half a pint of cream, an ounce and a half of sugar, the yolks of three eggs, and a little grated nutmeg. Beat the whites stiff, and stir in the last thing—stirring lightly. Sprinkle some fine crumbs of stale bread over a well buttered plate about the thickness of common pastry; pour in the beaten eggs, cream and sugar, cover the top with more fine bread crumbs, and bake.

TAPIOCA PUDDING.

Cover three tablespoons tapioca with water; stand over night; add one quart milk, a small piece of butter, a little salt, and boil; beat the yolks of three eggs with a cup of sugar, and boil the whole to a very thick custard; flavor with vanilla; when cold cover with whites of eggs beaten.

BOILED BATTER PUDDING.

Three eggs, one ounce butter, one pint milk, three tablespoonfuls flour, a little salt. Put the flour into a basin, and add sufficient milk to moisten it; carefully rub down all the lumps with a spoon, then pour in the remainder of the milk, and stir in the butter, which should be previously melted; keep beating the mixture, add the eggs and a pinch of salt, and when the batter is quite smooth, put it into a well-buttered basin, tie it down very tightly, and put it into boiling water; move the basin about for a few minutes after it is put into the water, to prevent the flour settling in any part, and boil for one and one-quarter hours. This pudding may also be boiled in a floured cloth that has been wetted in hot water; it will then take a few minutes less than when boiled in a basin. Send these puddings very quickly to table, and serve with sweet sauce, wine sauce, stewed fruit, or jam of any kind. When the latter is used, a little of it may be placed round the dish in small quantities as a garnish.

BIRD'S NEST.

Pare six or eight large apples, (Spitzenbergs or Greenings are best), and remove the core by cutting from the end down into the middle, so as to leave the apple whole except where the core has been removed; place them as near together as they can stand, with the open part upward, in a deep pie-dish; next make a thin batter, using one quart sweet milk, three eggs, with sufficient flour, and pour it into the dish around the apples, also filling the cavities in them; bake them in a quick oven. Eat them with butter and sugar.

ORANGE PUDDING.

Peel and slice three oranges, lay them in a pudding dish and sprinkle with sugar. Make a custard of one-half pint of milk, the yolks of two eggs, one-fourth cup of sugar and one teaspoonful of corn starch. When cold pour it over the oranges. Beat the whites of the eggs into a stiff froth, add one-third of a cup of pulverized sugar, pour on the custard, and put it in the oven for a few moments to brown.

AMHERST PUDDING.

One and one-half cups of sour milk, one teacup of molasses, one teacup raisins stoned and chopped, three-fourths of a cup of currants, three cups of flour, one cup suet, one teaspoonful of salt, two teaspoonfuls saleratus, a sprinkle of nutmeg, cinnamon, cloves and other spices to suit the taste. Boil five hours. Serve with pudding sauce.

COTTAGE PUDDING.

One cup milk, two eggs, one cup sugar, two cups flour, one tablespoonful melted butter, two teaspoonfuls baking powder. To be eaten with sauce.

PLUM PUDDING; ENGLISH SAUCE.

Put in a basin a pound of stringed beef-suet chopped fine, twelve ounces of brown sugar, half a pound each of well-picked currants, malaga and sultana raisins, four ounces each of candied citron, lemon and orange peel cut in shreds, an ounce of ground spices (cinnamon, cloves, ginger, and nutmeg in equal parts), a glass of brandy, half a pint of milk, a pound of flour, four eggs, the rind of two lemons chopped fine, and a little salt; mix well, and let rest two or three hours; wet and press the water out of a large cloth, butter and flour the centre, place it over a hollow dish, pour the preparation into the cloth, tie the pudding firmly with a strong cord, plunge into a large stewpan of boiling water, cover, and let boil steadily for six hours; drain, remove the cloth, turn on a dish, pour sauce over, and serve.

BROWN BETTY.

Cut into thin slices several large apples; have ready buttered pudding dish; put into this a layer of grated bread crumbs, then a layer of sliced apples; over those sprinkle sugar, and so on alternately, bread, apples, sugar, until pudding dish is full, letting the top layer be of bread crumbs; put in place three large lumps of butter and put in oven and bake brown; serve hot with hard sauce.

PUDDING SAUCES.

ENGLISH SAUCE FOR PUDDING.

Put in a small saucepan six egg yolks, four ounces of sugar, a glass of sherry, a lemon rind rubbed on two small pieces of loaf-sugar, a pinch of salt, and a pint of milk; mix well, put on a slow fire, stir briskly with an egg-whip until the sauce thickens and looks like a light, frothy, thick white sauce; pour some over the pudding, and send the rest in a sauce-bowl. Do not heat too much, or the sauce will certainly curdle and be unfit to use.

PUDDING SAUCE.

Two tablespoonfuls of butter, one tablespoonful of flour, four tablespoonfuls of sugar, one-half pint of boiling water. Stir to a cream the butter, flour and sugar; add the water; put on the stove and stir until thick; flavor to taste.

PUDDING SAUCE.

Take the juice of an orange, a cupful of sugar, and a cupful of cream. Mix together.

Or: Beat two eggs well, then add a cupful of stewed apple and a cupful of sugar. Beat all together.

A NICE SAUCE.

Cream together butter and sugar (half as much of the former as the latter), and when smooth and white add the beaten yolk of an egg and the juice of a lemon.

THIN SAUCE.

Beat one cup of sugar and half a cup of butter to a cream, flavor, and pour on this one pint of boiling water, stirring until it dissolves.

PIES AND TARTS.

Pies may be made from almost any fruit, and the sweetening must be varied according to individual taste.

The following recipe for pie crust will be found very good for family pies: One pint of flour and a large pinch of salt. Work into this thoroughly two tablespoonfuls of lard, and wet with cold water. Roll out thin; enough for one pie. Pastry should be handled as little as possible, and placing it on ice or in a very cold place will make it flaky. A richer crust may be made by rolling it out on the board and spreading it with butter, fold up, and repeat three times.

BAKED POT PIE.

A pan two inches deep needs only an upper and under crust filled with apples; a deeper pan needs a middle crust; sprinkle a little allspice and nutmeg, with enough water to cook it; let it bake an hour, or till the apples are done, and eat with sweetened milk. Dried apples make equally as good a pie, by first stewing them.

PUMPKIN PIE.

One quart of stewed pumpkin strained through a sieve; nine eggs, whites and yolks beaten separately; two quarts milk; one and one-half cups sugar; one teaspoon cinnamon and mace. Beat well, and bake without top crust.

FARMERS' PORK AND APPLE PIE.

Line a tin pan with pastry; nearly fill it with tart, quartered apples, spice with pepper, and cover with thin slices of salt pork. Put a paste on top, and bake an hour in a moderate oven.

PIPPIN PIE.

Twelve fine ripe pippins pared and grated; one pound white sugar; one-half pound butter; six eggs, whites and yolks separately beaten; one lemon, grated peel and juice, with nutmeg. Cream the butter and sugar, stir in the beaten yolks, then the lemon, nutmeg and apples; lastly, the whites, very lightly. Bake in paste with crossbars of the same on top.

LEMON TART.

Grate two whole lemons, add two cups sugar, three well-beaten eggs, piece of butter half the size of an egg. Mix the ingredients thoroughly and place over the fire, stirring till it boils up, and then set away to cool. This will keep all winter, and can be used for tarts any time by making nice crust.

MINCE PIES.

One cupful of chopped meat (quarter of it fat), two cupfuls of apple, one teaspoonful of salt, one tablespoonful of ground allspice, half a tablespoonful of ground cinnamon, half a tablespoonful of ground cloves, one cupful of sugar, half a cupful of raisins, half a cupful of currants, one cupful of elder, or, if one has no elder, use the same amount of elder vinegar and water mixed say half of each.

APPLE PIE.

Stew green or ripe apples when you have pared and cored them. Mash to a smooth compote, sweeten to taste, and, while hot, stir in a tablespoonful of butter for each pie. Season with nutmeg. When cool fill your crust, and either crossbar the top with strips of paste or bake without cover. Eat cold, with powdered sugar strewn over it.

COCONUT PIE.

One-half pound grated cocoanut, three-fourths pound white sugar, six ounces butter, whites of five eggs, one glass white wine, two tablespoonfuls rose water—but wine and rose water may be omitted; one teaspoon nutmeg; beat butter and sugar well; add the cocoanut with as little beating as possible; then whip in the stiffened whites of the eggs quickly and deftly, and bake in open shells.

SWEET POTATO PIE.

Peel three or four potatoes, and after boiling these pour off the water and add a quart of sweet milk, the yolks of three eggs sweetened, and the white of one egg. Season with butter, cinnamon, cloves and nutmeg, and putting into pans lined with good pastry bake till brown. The whites of two eggs are to be used for the top layer of the pie.

BLACKBERRY PIE.

Wash and pick the berries whether fresh or canned. Make a rich, flaky crust, and lining pie pans with it add the berries, sweeten, put in half a cup of water, and sift a little flour over the berries before covering with the crust.

GOOSEBERRY PIE.

Put into a saucepan a quart of clean gooseberries and stew for ten or fifteen minutes. Line a pie pan with a good crust, add the berries sweetened to taste, cover with crust and bake in a hot oven.

LEMON CREAM PIE.

One teacup powdered sugar, one tablespoon butter, one egg, juice and grated rind of one lemon, one teacup boiling water, one tablespoon corn starch dissolved in cold water; stir the corn starch into the hot water; add the butter and sugar well beaten together; when cold add the lemon and beaten egg. Bake in open crust without top crust.

LEMON PIE.

Two cups sugar, two cups boiling water, two tablespoonfuls corn starch; mix corn starch with cold water; butter size of an egg; two lemons, grate the rind and squeeze the juice; four eggs, yolks for inside and whites for frosting; mix eggs, whites only, with two tablespoonfuls of pulverized sugar for frosting. After pies are baked sprinkle granulated sugar on after frosting, then brown in an oven.

RHUBARB PIE.

Wash, strip and cut the rhubarb into one-inch pieces. After cooking, sweeten and put in pie pans which have been lined with a rich crust. Lay strips of the crust across the top and bake until brown.

ORANGE PIE.

Three eggs, three-fourths cup white sugar, two tablespoons butter, juice and grated rind of one-half an orange, juice and grated rind of one-half a lemon, nutmeg to taste. Beat butter and sugar together well, then beat in the yolks of the eggs, and the orange and lemon; put into pastry without top crust and bake. When done spread over them the whites of the eggs beaten stiff with powdered sugar, and return to the oven for a few minutes to brown.

POLISH TARTLETS.

Roll some good puff paste out thin and cut it into two and a half square inches, brush each square over with the white of an egg, then fold down the corners, so that they all meet in the middle of each piece of paste; slightly press the two pieces together; brush them over with the egg; sift over sugar; bake in a quick oven for a quarter of an hour; when they are done make a little hole in the middle and fill with jam or jelly.

CUSTARD PIE.

Make a custard of the yolks of three eggs with milk, seasoning to taste. Bake in a moderately heated oven. Beat to a froth the whites of the eggs, add sugar, spread over top of pie and brown.

PLUM PIE.

Cut your plums in two, and take out the stones. Make a paste, line your pie plates, put in a layer of fruit and one of sugar, in the proportion of three-quarters of a pound of sugar to one pound of fruit. Roll out some paste, cover the pies and bake them in a moderate oven. Leave an opening in the centre of the lid to allow the steam to escape while they are baking.

STRAWBERRY PIE.

Put a thin, round, ten inch-wide flat of feuilletage on a baking-sheet; wet the edge, then lay on this a rim of the sauce-paste a third of an inch thick and an inch wide, and make the ends adhere; pick three pints of large and not too ripe strawberries, roll them in fresh butter and powdered sugar, put in the centre of the cake in dome form, wet the rim, and cover with another thin flat of feuilletage; press gently with the thumbs over the rim, trim the edge, baste the surface with egg-white, besprinkle with white granulated sugar, and bake in a moderately heated oven for half an hour without allowing the surface to brown. The flats of paste should be only about an eighth of an inch thick, because this fruit requires no cooking.

APPLE PIE.

Three pounds of butter and lard, half of each, one pound of flour, and mix together with half a pint of water to make a good dough. Roll out in the usual way. For filling, select apples that are tart; pare, core, and slice them thin, adding a liberal amount of sugar, and bake a deep brown. In order to make good apple pies, be careful to avoid sweet, ripe apples, or your pies will have an insipid taste.

DELICACIES FOR DESSERT.

In making custards beat the yolks and the whites of eggs separately. Also set the vessel containing custard or boiling milk in a pan of hot water to prevent the milk from scorching, which it is very liable to do no matter how closely watched.

BOILED CUSTARD.

One quart of milk, yolks of five eggs and the whites of seven (two for the meringue), six table-spoons sugar, vanilla flavoring (one teaspoon to the pint.) Heat the milk almost to boiling; beat the yolks light and stir in the sugar. Add the milk as follows: Take the milk from the fire, and instead of pouring the beaten eggs in it put a spoonful or two of the milk to them, beating well all the while, adding more and more milk as you mix, until there is no longer danger of sudden curdling; stir in five whites whipped stiff; return to the fire and stir until thick, but not until it breaks. Season it with vanilla; pour into glass cups; whip the whites of two eggs to a meringue, with a heaping tablespoon of powdered sugar, and when the custard is cold pile a little of this upon the top of each cup. You may lay a preserved strawberry or cherry, or a bit of melon sweetmeat, or a little bright jelly upon each.

CUP CUSTARD.

One egg to one cup of milk; sugar and flavor to taste; turn into cups and place them in a roast pan with a little hot water in the bottom; bake until the custard is settled on top.

APPLE MERINGUE.

Pare, slice, stew and sweeten ripe, juicy apples, mash smooth, and season with nutmeg or lemon peel; fill a deep pie plate with an undercrust and bake till done. Then whip whites of three eggs for each pie to a stiff froth, with a little sugar, one tablespoonful to an egg; beat till it stands alone, then spread over the pie three-fourths of an inch thick; return to the oven three or four minutes to brown. To be eaten cold. Dried peaches or canned fruit of any kind may be used instead of apple.

PEACH TAPIOCA.

Soak half a pint of tapioca in half a pint of cold water for several hours or over night. Fill a baking dish half full of nice canned peaches, leaving out the syrup; sprinkle sugar over the peaches to suit the taste, and bake half an hour. Add half a pint of the peach syrup to the tapioca, as much boiling water as is needed to thin it, and a half teacup of sugar. Boil this till perfectly clear; then pour over the peaches and bake slowly for another half hour. When cold serve with sugar and rich cream.

A NICE WAY TO BAKE APPLES.

First, get good, racy apples, then pare, quarter and core, put in a dish (earthen or galvanized iron is the best), pour hot water in to come up most half way; put in a hot oven and bake till soft, but not into a pumice; set on the range and sprinkle a half small cup of sugar over, and let simmer and boil from ten to fifteen minutes, according to the amount of water in the dish. There should be rich, thick jelly in the bottom of the dish. Serve either warm or cold, with cream and sugar if desirable.

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CORN STARCH BLANC MANGE.

The simplest and most economical way to make the above is to put into a pail one quart of milk with a pinch of salt and four tablespoonfuls of sugar. Let the milk get boiling hot and add to it five even tablespoonfuls of corn starch rubbed smooth in a little cold water. Stir all the time until it thickens; remove from the range, flavor and pour into moulds. Place on the ice or in some very cold place.

TO CRYSTALLIZE FRUIT.

Pick out the finest of any kind of fruit, leaving on stalks; beat the whites of three eggs to a stiff froth; lay the fruit in the beaten egg with the stalks upward; drain them and beat the part that drips off again; select them out one by one, and dip them into a cup of finely powdered sugar; cover a pan with a sheet of fine paper, place the fruit inside of it, and set in an oven that is cooling; when the icing on the fruit becomes firm, pile them on a dish and set them in a cool place.

LEMON JELLY.

Grate the outside of two lemons and squeeze the juice; add one cup sugar, one-half cup butter, yolks of three eggs; beat the last three ingredients thoroughly, then add the juice and grated rind, and put it over the fire, stirring until thick; mould to fancy.

Or: One paper gelatine; let it stand one hour in warm water; then add one quart of boiling water, the juice of three or four lemons and a pint and a half of sugar.

COMPOTE.

Pare and core half a dozen large fair apples, throwing each, as it is pared, into cold water, to keep it from turning brown. Put a half pound of loaf sugar into an enameled stewpan with three pints of water; as soon as it is melted and boiled put in the apples with the juice of two lemons; stew gently until the apples are sufficiently cooked but not broken. Then take them out carefully and lay them in a dish in which they are to go to table. Cut the rinds of the lemons into the thinnest possible strips and put them into the syrup; boil till tender; by which time the syrup will be much reduced; when cold pour the syrup about the apples, and also dispose the transparent strips of lemon about them. This dish looks prettily with a bit of quince jelly placed in the hollow of each apple, or with a candied cherry in the hollow.

POMMES AU BEURRE.

Peel and core a number of apples, lay them in a baking tin plentifully buttered, fill the core of each apple with brown sugar and a small piece of butter, and put the tin in a slow oven till the apples are of a good color and quite done. They should be occasionally basted with the butter during the process of cooking, and the core should be filled a second time with sugar, and they may have a slight sprinkling of powdered cloves or cinnamon, according to taste.

GELATINE PUDDING.

Half a box of gelatine dissolved in half a pint of cold water; beat the yolks of four eggs and three tablespoonfuls of sugar, and turn into the gelatine and water. Have ready a quart of boiling milk. Pour the mixture into the milk and stir until boiled.

APPLE SNOW.

For the frosting use the whites of three eggs beaten to a stiff froth; then thoroughly mix with one cup of sweet cream; season with sugar to suit the taste. Cut out the jelly in small squares, place them nicely in sauce plates, then dip over the juices three spoonfuls of the frosting, leaving space for jelly to show through. The clear amber color is then set off with dishes of cream snow, which gives the whole a very artistic effect.

CHARLOTTE RUSSE.

Whip one quart rich cream to a stiff froth and drain well on a nice sieve. To one scant pint of milk add six eggs beaten up very light; make very sweet; flavor high with vanilla. Cook over hot water till it is a thick custard. Soak one full ounce of gelatine in a very little water and warm over hot water. When the custard is very cold, beat in lightly the gelatine and the whipped cream. Line the bottom of your mould with buttered paper, and sides with sponge cake or lady fingers fastened together with the white of an egg. Fill with the cream, put in a cold place, or in summer on ice. To turn out, dip the mould for a moment in hot water. In draining the whipped cream, all that drips through can be re-whipped.

STEWED FRUITS.

Stewing fruits is accomplished in a much more appetizing way in the oven than on top of the range. Put the fruit into a covered stone jar, with sugar to suit the taste, and allow it to simmer in the oven until tender. Fruit done in this way retains its flavor indefinitely better than if done in the ordinary way, and it does not have the "washed out" appearance that is so noticeable generally in stewed fruits.

STRAWBERRIES WITH CREAM.

Pick the berries; wash, if sandy; put in a compote dish; keep on ice till wanted, and serve with powdered sugar and cream separately, so that each person may sweeten to taste.

ICE CREAM.

If fruits are used as flavoring they must be mashed fine before being added to the cream, and a little more sugar should be used in this case.

With every quart of the cream mix three-fourths of a pint of the best granulated white sugar, a very little vanilla bean and the white of an egg. The latter imparts a smoothness and delicacy to the cream that cannot otherwise be obtained. The prepared mixture is then to be stirred in the freezer until it is entirely congealed. Instead of vanilla as a flavor for the cream, a triling amount of any desired syrup or juice may be used, as strawberry, pine-apple, lemon, orange, etc.

ORANGE OR LEMON ICE.

Squeeze into one pint of water the juice of eight lemons, or of oranges, and add a pint of sugar. Put in a freezer, and when partly frozen add the beaten white of an egg. The egg may be omitted, but it is an improvement to all ices.

PEACH ICE.

Pare and mash a dozen peaches, add a pint of sugar and one of water. Freeze. This is delicious.

CANDY.**MOLASSES CANDY.**

Roll a quart of molasses slowly until it becomes brittle in cold water. Just before taking from the fire add a teaspoonful of soda. Pour into buttered pans, and when nearly cold pull white.

CHOCOLATE CARAMEL.

Half a cake of Baker's chocolate, one cup sweet milk, one cup molasses, one teaspoonful of butter and one of soda. Let it boil without stirring until it becomes hard when dropped into water. Pour on to buttered pans, and mark off into squares before it hardens.

CREAM CANDY.

Two pounds sugar (one quart), half a pint of water, one-fourth of a pint of vinegar, butter size of an egg, one teaspoonful of lemon. Boil fifteen minutes without stirring; pull white.

BUTTER SCOTCH.

One pound sugar, three tablespoonfuls butter, three tablespoonfuls of molasses, and three of water. Boil altogether to candy.

THANKSGIVING AND CHRISTMAS MENUS.

The following are some suggestions to the housewife for the two great festival dinners. They are intended more for young housekeepers than for those whose long experience would render suggestions of the sort of little value. They are also intended for persons of moderate means.

Soup.

Turkey stuffed with oysters.

Giblet gravy.

Mashed potatoes, sweet potatoes, canned corn, green peas.

Celery, cranberry sauce, pickles, sweet pickle, and olives.

Pumpkin pie, mince pie, lemon jelly, chocolate and sponge cake, fruit, nuts, raisins.

Coffee.

Raw oysters.

Sweetbreads and French peas.

Turkey—Boiled ham.

Sweet and Irish potatoes, boiled squash, canned asparagus on toast, boiled mushrooms.

Celery, lobster salad, chicken croquettes.

Lemon pie, charlotte russe, orange ice cream, cake, fruits, nuts, raisins.

Coffee.

Quail on toast, currant jelly sauce.

Roast pig ornamented with parsley and celery tops.

Sweet and Irish potatoes, escalloped tomatoes, mashed parsnips, baked macaroni.

Celery, chicken salad, rice croquettes, chow-chow.

Plum pudding with wine sauce.

California peaches, raised doughnuts and cider.

Coffee, chocolate.

Oyster soup.

Boiled white fish with white sauce.

Roast ducks with bread sauce.

Mashed potatoes, French string beans canned, canned tomatoes, stewed celery.

Lettuce salad, oyster patties, currant jelly.

English plum pudding, lemon ice, assorted cakes.

Coffee.

MARION HARLAND'S DOLLAR DINNERS.

A standard dinner, according to Marion Harland, costs one dollar. From that one easily grades up or down. If your means will allow, there are additions that will enhance the attractiveness of the meal; and if one dollar is beyond your means, the lopping off process is not difficult. The standard family is five, so the following menus are based on that number. Housewives will find it both interesting and profitable to make additions to the list here given:

1.

5 pounds roast beef	\$.65
Boiled onions	.05
Boiled rice	.05
Cold slaw (cabbage)	.05
Potatoes, bread, butter and tea	.10
Rice pudding	.10

2.

Corn beef (5 pounds)	\$.50
Boiled cabbage	.10
Boiled turnips	.05
Potatoes, bread, butter and tea	.10
Apple pie	.10

3.

Tenderloin steak	\$.50
Canned corn	.15
Potato salad	.05
Potatoes, rolls, butter and coffee	.10
Custard and cake	.10

4.

Roast veal	\$.75
Baked macaroni	.05
Potatoes, bread, butter and tea	.10
Bread pudding	.10

5.

Fried chickens (two)	\$.65
String beans	.10
Potatoes, bread, butter and tea	.10
Lemon pie	.10

6.

Veal steaks	\$.50
Fresh tomatoes	.15
Boiled beets	.10
Potatoes, bread, butter and tea	.10
Custard pie	.10

7.

Roast lamb	\$.75
Green corn	.10
Potatoes, bread, butter and tea	.10
Baked apples	.10

8.

Baked whitefish	\$.40
Peck peas	.15
Green corn	.10
Potatoes, butter, bread and tea	.10
Strawberries	.10

HOME COMFORT RANGE DINNER.

SEVENTY-FIVE CENTS.

3 pounds roast	\$.30
Canned corn	.10
Stewed tomatoes	.10
Potatoes	.05
Celery	.05
Pudding	.15

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SETTING THE TABLE.

First of all, have the tablecloth and napkins snowy white, and let the china shine. We would advise families of ordinary means to use but little silver (excepting spoons and forks), for silver is very hard to keep clean, and glass sets off the table to a much better advantage, unless the former is very handsome. Have the glasses for the water without a blemish. This can be done by wiping the glasses out of very hot water on a linen towel, from which no lint comes, and on which nothing else is wiped. See that your girl abides by this rule. Knives, forks and napkins should be laid at each plate. Right here let us say that steel knives with handsome handles have taken the place of silver ones so long in use, which must be polished every day. Castors have long gone out of use, but a little hammered brass tray in the center of the table, covered with a linen doyle, to hold the salt, pepper and glass vinegar jug or bottle, is very pretty. A golden slice of butter, if possible bearing an imprint, is very effective in a pretty glass butter dish. By its side stand the individual butter plates. The sugar bowl, spoon receiver, cream pitcher, cups and saucers go together in front of the housewife, and at her right hand is the stand for the tea or coffee. Unless the dinner set is decorated, the table is made more effective by having the sugar bowl and spoon receiver of some unique color and shape. These may be picked up in cities at clearing sales, and while not at all expensive are effective. The yellow cream shows to advantage through a white glass pitcher, while if you are fortunate enough to be able to get rich creamy milk for drinking it looks tempting enough through the amber and shaded red, curious shaped pitchers that can now be found in china stores. Most vegetables should be served in sauce plates, and sauces, such as apple and cranberry, need small glass dishes to match the dishes they are served in. A handsome celery glass sets off a table. Of course out glass is out of the question for the average mortal, but such pretty imitations, and such pretty colored glass can be had now, that no one with even limited means need despair of having a daintily set table. The dishes for the dessert should be placed on the side board and every article of food and every dirty dish should be removed before these are put on the table and the dessert brought on. Don't get careless yourself or let your girl get careless, simply because there is only the family. Do no more for company than for the folks at home, and don't keep dishes hidden away because they are too good for family use. Anything that is too nice for your family would be too nice for your guests.

TABLE ETIQUETTE.

Children should be taught good table manners early in life. It is a mistake to consign children to the care of servants during meal times, because they not only furnish entertainment for the grown-up people, but, with the proper example before them, they instinctively acquire good habits. On this very account it is important that we should be very careful of our table conduct every day, and not grow careless when we do not have company.

On the housewife devolves most of the care of seeing that the family is well cared for, though the hungry father should see that no one wants for dishes that are placed before the carver.

It is a good idea as soon as each child is old enough to give him or her some dish to look after. It teaches responsibility.

Don't begin to eat till all are served.

When helped to any article say "thank you," or refuse with "no thank you."

Make meal time the pleasantest time in the day. Make it a point to have something of interest to tell the family; something humorous, if possible, for laughing aids digestion.

If you have company, either expected or unexpected, never apologize for your shortcomings. The housewife should examine the table before the family is called, to see that everything necessary is in its place, so as to have the girl coming in as little as possible.

When the plates are removed from the table be sure and place your knife and fork in such a way that they cannot fall off.

In leaving the table before the others, always say "please excuse me" to the lady at the head of the table, and do not rise until you have her permission.

When you are through eating, the napkin should be carefully folded and put in the ring or before the plate.

A guest should not mince food; a housekeeper likes to have her cooking appreciated. When all have apparently finished, the lady at the head of the table should make certain, without ostentation, that her guests want nothing more and then rise, the others following.

Only very general directions can be given here; but if children's parents were careful to carry out these points daily, instead of allowing them to crumb their bread, spill their milk, and make a mess of their food, their would be fewer inquiries through the newspaper columns as to proper conduct at the table.

A very important point in the connection is this: The heads of the household should at all times regard those who sit with them at the table as their guests. Delicate attentions brought out on special occasions for special persons would bring a vaster return if bestowed each day upon members of one's own family, and such graces would set easier on one when guests are present.

WAGES IN 1800.

In 1800 on the Pennsylvania canals, the diggers ate the coarsest diet, were housed in the rudest sheds, and paid \$4 a month from May to November, and \$5 a month from November to May. Hod-carriers and mortar-mixers, diggers and choppers, who, from 1793 to 1800, labored on the public buildings, and cut the streets and avenues of Washington City, received \$70 a year, or, if they wished, \$60 for all the work they could perform from March 1 to December 20. The hours of work were invariably from sunrise to sunset. Wages at Albany and New York were three shillings, or, as money then went, 40 cents a day; at Lancaster \$8 to \$10 a month; elsewhere in Pennsylvania workmen were content with \$6 in summer and \$5 in winter. At Baltimore, men were glad to be hired at 18 pence a day. None by the month asked more than \$6. At Fredericksburg the price of labor was from \$5 to \$7. In Virginia, white men employed by the year were given £16 currency; slaves when hired, were clothed, and their masters paid £1 a month. A pound, Virginia money, was, in Federal money, \$3.33. The average rate of wages the land over was \$65 a year, with food and, perhaps, lodging.

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SUPPER.

Nothing is more pleasant to think about than a tea-table with its clean white cloth and napkins, its thin slices of white and brown bread, or rolls, its dish of preserves, slices of cold meat, and plate of golden or white cake. Accompanying this is the pretty quaint teapot with the amber tea. Have everything heavy for breakfast and dinner; keep the tea-table free from such things. Below we give some recipes for rolls and cake, but the housekeeper should try to make her work just as much of an art as music or painting; and without taste, imagination and education, she can never make her table attractive, even with the aid of the Home Comfort Range Cook Book.

DELICIOUS LIGHT TEA BISCUIT.

Two quarts best sifted flour, one pint of sweet milk, in which melt one-quarter of a pound of butter, one teaspoonful of salt in the milk, one teacup of fresh yeast. Make a hole in the center, pour in the yeast (well shaken), stir diligently with a fork. Let the milk, etc., be just blood warm (no more), then knead as bread. Cut it across through and through with a knife. Let it rise six or seven hours, as it may require. Take from the pan, knead it well, cut in small cakes, and put to rise in pan an hour or more before baking. This recipe, with additional sugar and suitable spices, makes excellent family doughnuts.

TEA ROLLS.

The following will be found a good recipe for rolls: Two quarts of flour, into which rub a large teaspoonful of lard, one pint of cold boiled milk, one-quarter of a cup of sugar, one-half cup of yeast; make a hole in the flour; pour in the liquid and let it rise over night; in the morning knead, and let it rise until noon; then knead and roll out, cut out with a round cutter, and butter one-half; turn the other half over on to it, and let it rise until tea time; bake in a quick oven.

FRENCH ROLLS.

One pint of milk, one small cup of home-made yeast (you can try the baker's), flour enough to make a stiff batter; raise over night; in the morning add one egg, one tablespoonful of butter, and flour enough to make it stiff to roll. Mix it well and let it rise, and knead it again (to make it fine and white), roll out, cut with a round tin and fold over, put them in a pan and cover very close.

VIENNA ROLLS.

One quart of flour, half teaspoonful of salt, two teaspoonfuls of baking powder, one tablespoonful lard, one pint milk. Sift together flour, salt and baking powder; rub in the lard cold; add the milk and mix into smooth dough in the bowl; easily to be handled without sticking to the hand and board. Flour the board, turn it out and give it a quick turn or two to equalize it; then roll it out with the rolling pin to the thickness of half an inch, cut it out with a large round cutter, fold one-half over on the other by doubling it, lay them on a greased baking sheet without touching, wash them over with a little milk to glaze them, and bake in a hot oven fifteen minutes.

MILK TOAST.

Toast pieces of stale bread, dip their edges into hot water to soften them, and spread with butter. Put into a heated skillet a little piece of butter and milk to make the required amount of toast. When it boils thicken with flour rubbed smooth with cold water; salt to taste, and pour over the toasted bread.

CAKES.

Get all your materials together first, for cake wants to be mixed quickly and not allowed to stand after it is in the pans ready to go into the oven. Most cakes need a moderate oven for baking.

HOME-MADE BAKING POWDER.

Housekeepers will find it economical and be sure of a pure article by making their own baking powder, as follows: Twelve teaspoonfuls carbonate of soda, double that of cream of tartar; sift together several times and cork tightly. Use a teaspoonful to a quart of flour. Procure ingredients of the very best quality from a reliable druggist.

SPONGE CAKE.

The following recipe can be recommended for a nice loaf of sponge cake: One cup sugar, one heaping cup of flour, three eggs (separated and thoroughly beaten), one-fourth of a cup of water, the juice of one lemon and one small teaspoonful of baking powder. To the beaten yolks add the sugar and mix well. Then the water, the juice of the lemons, the whites of the eggs whipped to a froth, and lastly the flour, into which has been put the baking powder. Beat as little as possible after the flour is in, pour into a warm, well-greased pan and bake in a slow oven from forty-five minutes to an hour. This quantity makes one small loaf.

LEMON SPONGE CAKE.

Eight eggs, ten ounces of sugar, half pound of flour, the juice and grating of one lemon; separate the eggs, beat the yolks, sugar and lemon until thick and light; whisk the whites until dry, which add with the flour, half of each at a time; mix all together, but avoid beating; butter your pan well and bake in a moderate oven.

CURRENT CAKE.

One and one-half pounds of flour, one pound sugar, three-fourths pound butter, seven eggs, one gill milk, one-half teaspoon saleratus, one pound of currants.

COCOANUT CUP CAKE.

Two cups of sugar, two cups of butter, one cup of milk, one teaspoonful of essence of lemon, half a nutmeg grated, four well-beaten eggs and the white meat of a cocoanut grated; use as much sifted wheat flour as will make a rather stiff batter; beat it well, butter square tin pans, line them with white paper, and put in the mixture an inch deep; bake in a moderate oven half an hour, or it may require ten minutes longer. When cold cut in small squares or diamonds; this is a rich cake and is much improved by a thin icing. This cake should be made with fine white sugar.

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ICE CREAM CAKE.

Make good sponge-cake, bake half an inch thick in jelly pans, and let them get perfectly cold. Take a pint thickest sweet cream, beat until it looks like ice cream, make very sweet and flavor with vanilla; blanch and chop a pound of almonds, stir into cream and put very thick between layers.

CORN STARCH CAKE.

Whites of six eggs, one cup of butter, two cups of flour, one cup of corn starch, two cups of sugar, one cup of sweet milk, one-half teaspoonful of soda, one of cream of tartar.

POUND CAKE.

Cream a pound of sugar and three-quarters of a pound of butter; add the yolks of eight eggs well beaten. Beat the whites, flavor to taste, mix with a pound of flour and add.

FRUIT CAKE.

Bake in a slow oven a pound of crushed loaf sugar, powdered and sifted, a pound of flour, nine eggs, a wineglass of brandy, a wineglass of wine, half a teacupful of molasses, two pounds of currants, three pounds of raisins, half a pound of citron, and three teaspoonfuls each of nutmeg, mace, cinnamon and cloves.

ANGEL CAKE.

Sift one teacupful of flour with one teaspoonful of baking powder. Beat the whites of eleven eggs to a stiff froth, add one and a half teacupfuls of sugar; follow with the flour, mixing it in gradually, and flavoring with vanilla. Beat quickly and lightly. Bake in a moderate oven.

JELLY CAKE.

Four cups of flour, one teaspoonful of baking powder, two teacupfuls of sugar, two-thirds of a teacupful of butter, three eggs, one teacupful of milk, a little salt, and flavor to taste. Put half of the mixture in two oblong tins and add to the remainder three tablespoonfuls of molasses, one large cup of raisins stoned and chopped, one teaspoonful of cinnamon, half a pound of citron sliced fine, a tablespoonful of flour, and half a teaspoonful each of cloves and allspice, with the addition of a little grated nutmeg. Put this latter mixture in two tins in size and shape like the former; put the white and brown together alternately, with jelly or jam between. Or, it will make a handsome marble loaf if baked in one pan, omitting the fruit, and pouring in the light and dark in alternate layers.

CHOCOLATE CAKE.

Boil together till thickened half a teacupful of milk, the yolk of an egg and a quarter of a cake of chocolate. Cool, and then add a teacupful of sugar, a tablespoonful of butter and half a teacupful of milk. Thicken with two teacupfuls of flour into which baking powder has been sifted. Flavor with vanilla; make into layers; put together by boiled icing.

CARAMEL CAKE.

One cup butter, two of sugar, a scant cup milk, one and a half cups flour, cup corn starch, whites of seven eggs, three teaspoons baking powder in the flour. Bake in a long pan. Take half pound brown sugar, scant quarter pound chocolate, half cup milk, butter size of an egg, two teaspoons vanilla; mix thoroughly and cook as syrup until stiff enough to spread; spread on cake and set in the oven to dry.

EGG CAKE.

Silver part.—Two cups sugar, two-thirds cup butter, not quite two-thirds cup sweet milk, whites of eight eggs, three heaping teaspoons baking powder thoroughly sifted, with three cups flour. Stir sugar and butter to a cream, add milk and flour, and last white of eggs.

Gold part.—One cup sugar, three-fourths cup butter, half cup sweet milk, one and a half teaspoonfuls baking powder sifted in a little more than one and a half cups flour, yolks of seven eggs thoroughly beaten, and one whole egg, one teaspoon allspice, and cinnamon till you can taste it. Bake the white in two long pie tins. Put half the gold in a pie tin and lay on one pound halved figs (previously sifted over with flour), so that they will just touch each other; put on the rest of the gold and bake. Put the cakes together with frosting while warm, the gold between the white ones, and cover with frosting.

A CHRISTMAS CAKE.

A pound each of sugar, butter, citron and currants, two pounds of raisins seeded, one and a half pounds of flour, two-thirds of a cup of currant jelly, twelve eggs, a teaspoonful of soda and one of salt; a dash of cayenne and black pepper and a cupful of molasses. Divide the flour into two parts, into one of which put a teaspoonful of cinnamon, one grated nutmeg, a quarter of a teaspoonful of cloves, and two-thirds of a teaspoonful of allspice; with the other part mix fruit, cream the butter and sugar, and add the eggs well beaten. Dissolve the soda in warm water and stir it into the molasses, mix well together and put into pans lined with buttered paper. Bake for two hours in a warm oven.

MARBLE CAKE.

One-half cup sour cream, one-half cup butter, two and one-half cups flour, one cup white sugar, the whites of five eggs, two-thirds teaspoon soda. Prepare another mixture, except substituting dark sugar for white, and the yolks instead of the whites; fill a tin with alternate layers of each and bake. Put together with icing.

GOLD CAKE.

One and one-half cups sugar, one-half cup butter, one cup sweet milk, one teaspoon cream tartar, one-half teaspoon soda, nutmeg, three cups flour, yolks of six eggs.

SILVER CAKE.

One and one-half cups sugar, one-half cup butter, one cup sweet milk, one-half teaspoon soda, one teaspoon cream tartar, whites of six eggs beaten to a froth, and three cups flour.

DRIED APPLE CAKE.

One cup of dried apples soaked over night, then steam till soft; put them into a cup of molasses and simmer slowly till well cooked; when cold add one egg, one-half cup of sugar, one-half cup of butter, one-half cup of milk, two and a half cups of flour, one teaspoon soda, two of cream tartar, and spice to taste.

GRAHAM WAFERS.

For a small batch mix thoroughly half a pint of New Orleans molasses into five or six pounds of graham flour; add about half an ounce of salt. Make a dough with milk or water—milk preferred; roll thin as desired and cut to any chosen shape. Bake in a slow oven.

SNOWFLAKE CAKE.

Two cups sugar, one cup sweet milk, one cup of corn starch, two cups of flour, three-fourths cup butter, whites of seven eggs, one and one-half teaspoonfuls cream tartar, one-half teaspoonful soda; flavor with bitter almonds.

PINEAPPLE CAKE.

Three eggs, one-half cup of butter, one cup of sugar, one-half cup of sweet milk, one and a half cups of flour, one and a half teaspoonfuls of baking powder, one-quarter teaspoonful of vanilla. Bake in layers. For the jelly take one-half grated pineapple, one grated lemon, three-quarters cup of milk, teaspoonful of corn-starch. Let it come to a boil, or until it thickens.

SARATOGA CAKE.

One pound of flour, one pound of sugar, twelve ounces of butter, eight eggs, add one pound of blanched almonds, chopped, with one teaspoonful of lemon, sprinkled on one-half teaspoonful of soda, one teaspoonful of cream tartar.

ORANGE CAKE.

One-half cup of butter, two cups of sugar, one cup of sweet milk, three eggs, three cups of flour, two teaspoonfuls of baking powder. Bake in two or three jelly tins. For jelly take the juice of one orange and part of the rind grated, two tart apples grated, one egg and small cup of sugar. Put these ingredients on a stove and cook a few minutes, stirring all the time. Spread this between the cakes with a thin layer of frosting, and frost the top.

POUND CAKE.

Three-quarters pound of butter, one pound sugar, beat well together until they are in a cream; ten eggs, whites and yolks, beat separately, the whites to a snow, the yolks to a foam; then add them together; then put with sugar and butter, beat again well (the more beating the better the cake); lastly, add one pound flour (no soda, or cream of tartar, or baking powder).

YELLOW CAKE.

Yolks of eight eggs, one cup of sugar, half a cup of butter, half a cup of sweet milk, one and a half cups of flour, two teaspoonfuls of baking powder, and flavor with lemon.

VANILLA CREAM CAKE.

One cup sugar, one-half cup sweet milk, one and one-half cups flour, one-fourth cup butter, whites of three eggs, one teaspoonful cream tartar, one-half teaspoonful soda. For cream, little over one cup of milk, white of one egg, two teaspoonfuls corn starch, four tablespoonfuls of sugar, flavor with vanilla.

WALNUT OR BUTTERNUT CAKE.

Half cup butter, one and one-half cups sugar, whites of four eggs beaten to a stiff froth, three-quarters cup sweet milk, two cups flour, one cup walnut meats chopped and stirred in the flour, one teaspoonful cream of tartar dissolved in the milk, half teaspoonful of soda. Mix in the order given.

COFFEE CAKE.

One cup of sugar, half a cup of butter, half a cup of strong coffee, two cups of flour, one cup of raisins seeded, one cup of currants, half a cup of citron, two eggs. Spice to taste, and one large teaspoonful of baking powder.

PEACH OR STRAWBERRY SHORT CAKE.

One quart flour, one-quarter pound butter, salt to taste, two heaping teaspoonfuls of baking powder, and mix thoroughly; then add two eggs, one-quarter pound sugar, which have been beaten very light; use enough water to make soft dough; cut open while hot with a knife that has been made very hot, and butter; then spread between the layers the fruit which has been sweetened, and sprinkle pulverized sugar over the top.

MARBLE CAKE.

For the White Part: One cup of butter, three cups white sugar, five cups flour, one cup milk, one-half teaspoonful soda, whites of eight eggs.

For the Dark Part: One cup of butter, two cups brown sugar, one cup molasses, one cup milk, one teaspoonful soda, four cups flour, yolks of eight eggs, and flavor highly; put in layer of dark and then of white, finish with dark. Color part of white with fruit coloring if you choose, and the cake will then be pink, white and brown.

EXCELLENT FRUIT CAKE.

One cup butter, one of brown sugar, one of molasses, one of sweet milk, three of flour, and four eggs, one and one-half teaspoonfuls cream tartar, one of soda, two pounds of raisins, one nutmeg (and a little brandy, if you choose); this will make two good-sized loaves, which will keep moist from four to six weeks, if properly covered.

HICKORY NUT MACCAROONS.

Two cups of finely chopped hickorynut meats, two eggs, four tablespoonfuls of flour, one cup of sifted pulverized sugar, flavor with almond extract, beat eggs very light, beating in flour slowly, then sugar by spoonfuls; add meats last. Bake on buttered paper in slow oven.

CREAM PUFFS.

Boil together one cup water, a half cup butter; while boiling, add one cup flour; stir until smooth, then cool, and add three eggs not beaten; stir smooth; drop on a pan. Bake twenty-five minutes. To make cream for filling, take a half cup sugar, one egg, two heaping teaspoonfuls flour; pour this into a half-cup boiling milk; flavor when cold; cut open puffs, and fill with cream.

MOLASSES CAKE.

Three-fourths cup butter, two cups molasses, three eggs, four cups flour, one cup buttermilk, one tablespoonful soda, one teaspoonful cinnamon and one of cloves; improved with raisins.

COCOANUT CAKE.

Three eggs, two cups of sugar, one cup of butter, one cup of sweet milk, three cups of flour, two small teaspoonfuls baking powder, one small cocoanut grated and stirred in the cake.

GINGER SNAPS.

Two cups of molasses, one-quarter cup of sugar, one cup of lard, one-half cup of cold water, two heaping tablespoonfuls of ginger, two teaspoonfuls of saleratus, one small teaspoonful of salt.

EXCELLENT GINGER PUFFS.

One cup of sugar, one-half cup of butter, one cup of molasses, one egg, one tablespoonful of ginger, one tablespoonful of soda, one cup of water, four cups of flour, a little salt. To be baked in gem irons.

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CUP CAKE.

Two cups of sugar, one cup of butter, one cup of milk, four cups of flour, four eggs, two teaspoonfuls of baking powder. Flavor with lemon.

DROP NUT CAKE.

One cup of sugar, one cup of meats chopped fine, one egg, one tablespoonful of flour, and a little baking powder—if dissolved in milk, use a little more flour.

MOLASSES CAKE.

Two cups of molasses, one cup of shortening, four eggs, one teaspoonful of soda (heaping), five cups of flour, scant cup of hot water, one teaspoonful of ginger.

CHOCOLATE CAKE.

Two-thirds of a cup of butter, two cups of sugar, whites of five eggs, three cups flour, one cup milk, one teaspoonful soda, two teaspoonful cream tartar. Bake in layers. For icing take one cup milk; when it comes to a boil, add one cup grated chocolate; when chocolate is dissolved, add one and a half cups pulverized sugar, the yolks of five eggs; after it has been taken from the range, add one teaspoonful of vanilla.

Or: Two cups of sugar, one-half cup butter, two cups of flour, one-half cup of milk, two eggs, one teaspoonful soda, one-half cake of chocolate, yolk of one egg, one-half cup of milk; let cook till dissolved; then stir into the cake; flavor with vanilla and ice top.

Or: Three eggs, two cups sugar, one-half cup of butter, two teaspoonfuls cream tartar in three cups flour, one teaspoonful soda, one teacup milk; flavor with vanilla. To prepare the chocolate take four tablespoonfuls chocolate, one teacup water, two teaspoonfuls corn starch; sweeten, then boil till thick; when cool, spread between the layers; flavor with vanilla.

Or: Two cups of sugar, four tablespoonfuls of butter rubbed in with the sugar, four eggs, (whites and yolks beaten separately,) one cup of sweet milk, three heaping cups of flour, one teaspoonful of cream tartar sifted with flour, one-half teaspoonful of soda dissolved in hot water. Bake in jelly-cake tins. For filling use whites of two eggs beaten to a froth, one cup of powdered sugar, one-quarter pound of grated chocolate wet in one tablespoonful of cream, one teaspoonful of vanilla, beat the sugar into the whipped whites, then the chocolate; whisk all together hard for three minutes before adding the vanilla; let the cake get quite cold before you spread it; reserve a little of the mixture for the top, and beat more sugar into this to form a firm icing.

CHOCOLATE MACAROONS.

Melt on a slow fire, in a tin pan, three ounces of chocolate, without sugar, then work to a thick paste, with one pound of pulverized sugar and the whites of three eggs. Roll the mixture down to the thickness of about one-quarter of an inch, cut it in small round pieces with a paste cutter, either plain or scalloped; butter a pan slightly, and dust it with flour and sugar, half of each; place the pieces of paste or mixture in, and bake in a hot, but not quick oven. Serve cold.

WHITE SPONGE CAKE.

Whites of eight fresh eggs beaten about half; add one even teaspoonful of cream tartar, then beat till stiff; one cup and a half of sugar, one cup of flour; flavor with one small tablespoonful of lemon juice. Bake in a slow oven.

GOLD AND SILVER CAKE.

Silver Part: Two cups of white sugar, three cups of flour, one cup of butter, one cup of sweet milk, the whites of five eggs, half a teaspoonful of soda, one teaspoonful of cream of tartar.

Gold Part: One cup of sugar, half a cup of butter, two cups of flour, half a cup of sweet milk, the yolks of five eggs, half a teaspoonful of soda, one teaspoonful of cream tartar. Flavor.

RIBBON CAKE.

Two cups of sugar, one cup of butter, four eggs, one cup of milk, three and a half cups of flour, one teaspoonful of cream tartar, half a teaspoonful of soda, and flavor with lemon. Bake two-thirds of the above mixture in two pans. To the remainder, add one tablespoonful of molasses, one cup of chopped raisins, half a cup of currants, a piece of citron chopped fine, a quarter of a teaspoonful each of cinnamon, cloves and nutmeg. Bake in one pan. Then put the sheets alternately, with a little jelly or the white of an egg beaten to a froth. See the top layer if you wish.

LADY WASHINGTON CAKE.

White Cake: Half a cup of butter, half a cup of sweet milk, whites of eight eggs, two and a half cups of sugar, two and a half cups of flour, one and a half teaspoonfuls of baking powder; flavor with extract of vanilla.

Yellow Cake: One cup of butter, two cups of sugar, one cup of sweet milk, yolks of eight eggs, three and a half cups of flour, and two teaspoonfuls of baking powder.

Brown Cake: Take one-half of above mixture, and add three-fourths of a cup of grated chocolate.

FRUIT CAKE.

One pound of sugar, one pound of flour, one pound of butter, nine eggs, three pounds of currants, two pounds of raisins, ten ounces of citron, one ounce of mace, one ounce of nutmeg, one and a half ounces of cinnamon, one teaspoonful of cloves, one teaspoonful of ginger, one and a half wine-glasses of brandy.

HICKORY NUT CAKE.

Whites of eight eggs, two cups of sugar, one cup of butter, one cup of sweet milk, one cup of meats chopped, two teaspoonfuls baking powder, and flavor with one teaspoonful of vanilla.

FARMINGTON CAKE.

Two and a half cups of sugar, one and a quarter cups of butter, four eggs, beat yolks and whites separately, four and a half cups of flour, one cup of milk, two teaspoonfuls of baking powder. Flavor with vanilla.

DOUGHNUTS.

Four ounces of butter and six ounces of sugar and work together; add by degrees three eggs; put in one-half pint of milk, a teaspoonful of baking powder and one and a half pounds of flour. Roll out, cut and fry in grease; grease should not be too hot, but just so that a bluish smoke rises from it.

QUEEN FRITTERS.

Take one cup of water and a teaspoonful of butter and let boil together; mix with one pound of sifted flour; then drop by teaspoonfuls into grease which should be medium hot.

SUGAR COOKIES.

Two cups sugar, one cup butter, three eggs, a half teacup milk, one teaspoonful soda, enough flour for nice dough, a little salt, vanilla flavoring.

COCONUT CAKE.

One pound of sugar, half pound of butter, three-quarters of a pound of flour, six eggs, one coconut grated and stirred in cake, two small teaspoonfuls of baking powder. Flavor with lemon.

IMPERIAL CAKE.

One pound sugar three-quarters of a pound of butter, one pound flour, ten eggs. For fruit, use raisins and hickory nuts, some use citron also. As to quantity, use your judgment. Put your fruit in one layer between the dough, then bake.

CREAM WALNUT CAKE.

Whites of four eggs, two cups of sugar, two-thirds of a cup of butter, one cup of sweet milk, three cups of flour, three teaspoonfuls baking powder. Bake in two thick layers, put together with icing, a thick layer of walnut meats between layers, also on the top layer.

ORANGE CAKE.

Whites of four eggs, two-thirds of a cup of butter, one and a half cups of sugar, two cups of flour, two small teaspoonfuls of baking powder, one teaspoonful of orange extract. Bake in a square pan.

APPLE CAKE.

The grated rind and juice of one lemon, one sour apple, pared and grated, one cup sugar, boiled together for five minutes, make a jelly which is to spread between the layers of the following cake: One cup sugar, butter the size of an egg, one cup flour, one teaspoonful baking powder. Bake in four layers.

NUT CAKE.

Two eggs, one cup sugar, a half cup butter, a half cup sweet milk, two teaspoonfuls baking powder, vanilla. Bake in three layers; middle one add one coffee-cup chopped walnuts.

CHEAP FRUIT CAKE.

One cup of sugar, one cup of butter, one cup of sour milk, two eggs, one teaspoonful of soda, two pounds of fruit, two tablespoonfuls of cinnamon, one tablespoonful of cloves. Mix stiff.

RIBBON OR VARIETY CAKE.

Two cups sugar, one cup butter, one cup sour milk, four cups flour, four eggs, one teaspoonful cream tartar, a half of soda. Have ready two tins, put one-third in each and bake. To the other one-third add three large teaspoonfuls molasses, one cup currants, one cup raisins and a little citron; spice to suit the taste. Put the sheets together alternately while warm with a little jelly or raspberry jam between. Cut in thin slices or squares.

ANGEL CAKE.

Beat the whites of eleven eggs very stiff; mix with half pound of sifted flour, one-half pound of sugar and teaspoonful cream tartar; flavor with lemon; mix all together with whites of eggs and bake in moderate oven about forty minutes. Do not butter pan.

FRUIT CAKE.

One pound of sugar, one pound of flour, one pound of butter, ten eggs, five pounds of best layer raisins, three pounds of currants, one pound of citron, cut fine, one-half pound of lemon or orange peel, cut fine, one pint of brandy, one teaspoonful of mace, cloves and cinnamon.

CORN STARCH CAKE.

Whites of six eggs, two cups of sugar, three-fourths of a cup of butter, one cup of milk, one cup of corn starch, two cups of flour, two teaspoonfuls of baking powder. Flavor with vanilla.

Or: One cup sugar, a half cup butter, one cup corn starch, three-fourths cup flour, a half cup milk, two eggs, one and a half teaspoonfuls cream tartar and three-fourths teaspoonful soda.

MARBLE CAKE.

One cup of butter, two cups of sugar, two cups of flour, one cup of corn starch, four eggs, one cup of sweet milk, half a teaspoonful of soda, one teaspoonful of cream tartar sifted with the flour. When the cake is mixed, take out about a teacupful of the batter, and stir into this a tablespoonful of grated chocolate wet with a small tablespoonful of milk. Fill your dish about an inch deep with yellow batter, and drop upon this spoonfuls of the dark with alternate layers of light.

SPONGE CAKE.

Ten eggs, the weight of the eggs in sugar, half the weight of the eggs in flour, and the juice of one lemon.

ROLL JELLY CAKE.

One cup of sugar, three eggs, one cup of flour, half a teaspoonful of soda, one teaspoonful of cream tartar; flavor with vanilla. Bake in square pan. Spread with jelly and roll in cloth while hot.

ICE CREAM CAKE.

One cup of sugar, half a cup of butter, half cup of milk, half a teaspoonful of soda in the milk, two cups of flour, one teaspoonful of cream tartar mixed well with the flour, three eggs. Flavor with lemon.

LOAF CAKE.

One cupful of butter, two cupfuls of sugar, three cupfuls of dough (as it is when ready for the pans), four eggs; spices, one teaspoonful of each, one cupful of raisins, half a cupful of currants, add one teaspoonful of soda just before you stop stirring. Put all into an earthen dish, and mix thoroughly with the hand for twenty minutes. Do not add any more flour, the dough is sufficient. This quantity will make two cakes. Bake immediately.

CREAM CAKE.

One cup butter, two cups sugar, three eggs, two cups milk, five cups flour, three teaspoonfuls baking powder, flavor with one teaspoon vanilla and one of lemon. Beat one egg and one and one-half cups sugar together, then add one-half cup sifted flour, wet with a little milk to make perfectly smooth. Stir all into one pint boiling milk. It is best to put the milk into a double boiler to prevent it from burning. Flavor with one teaspoon vanilla and one of lemon.

LEMON JELLY CAKE.

Two cups of sugar, half a cup of butter, three eggs, one cup of milk, three cups of flour, three teaspoonfuls of cream tartar, one teaspoonful of soda. Bake in layers as for jelly cake. For filling use one cup of sugar, one cup of water, one cup of stewed apples, one egg, one tablespoonful of flour, one large lemon; grate the rind and use the juice. Put your dish in a kettle of boiling water; let it come to a boil. Spread upon layers.

BREAD CAKE.

Three teacups of light dough, three-fourths cup butter, two cups sugar, three eggs, small teaspoon soda, dissolved in a little warm water; nutmeg or cinnamon for spice; a coffee-cup of raisins or currants; mix all well together and let it rise before setting in the oven.

LEMON CAKE.

Take two cups of clarified sugar, one of butter, the whites of four eggs beaten stiff, half a cup of sweet milk, a teaspoonful of yeast powder, three cups of flour powdered and having lemon extract to suit taste added. Melt butter to a cream, add sugar, beat until foamy, then add gradually the flour and the milk. Beat well for about ten minutes, and then add a cupful of flour with which yeast powder has been mixed. Add the whites of the eggs and bake in a moderately hot oven, using jelly cake pans. Dissolve a heaping tablespoonful of corn starch in a little sweet milk; when nearly boiling add the yolks of the eggs and a cup of sugar, stirring continuously until of the consistency of thick cream. Add the juice of the lemons, and when cold spread between the layers of the cake.

NUT CAKE.

Take a cupful of nuts carefully picked, make a rich batter of one cup of butter well creamed, two cups of sugar, and beaten until light; add four eggs, three cups of flour mixed with two teaspoonfuls of baking powder; flavor with vanilla and bake in jelly pans; when cool, beat the whites of two eggs, add a cup of sugar, and spread over the cake. Dip the nuts in a little raw egg and put in layers over the cake.

SOFT GINGERBREAD.

Take half a pint of molasses, half a pound of brown sugar, half a pound of butter or lard, six eggs, ginger to suit taste, a pound of flour, a teaspoonful of yeast powder, and milk sufficient to make a thick batter.

STRAWBERRY SHORT-CAKE.

One quart of flour, two heaping teaspoonfuls of yeast powder, half a teaspoonful of salt, butter size of an egg, milk, two quarts of strawberries. Mix the baking powder into the flour; then rub in the butter (in the same manner as described for biscuits). Add enough milk to make a soft dough—rather softer than for biscuits. Spread this on two pie tins. Bake in a quick oven. When the cakes are done let them partly cool. Cut around the edges and split them. Spread them with butter, then with one quart of mashed strawberries, with plenty of sugar; then put between them the other quart of whole strawberries, sprinkled with sugar. Serve a pitcher of cream with a strawberry short-cake. The cake in this form can be cut like a pie.

Or, it can be made with sour milk, viz.: To two teacupfuls of sour milk add a teaspoonful of soda, then three-fourths of a teacupful of butter or lard partly melted, and enough flour to make a soft dough. Roll it into thin cakes large enough to fill the pan in which they are to be baked. When baked, split and butter them while hot. Lay on a plate half of the cake, put on a layer of well-sugared strawberries, then the other half, then more strawberries, and so on until there are several layers. Or, these cakes can be made in the same way with currants, blackberries, cut peaches, chopped pine apples, raspberries, etc.

LIGHT PASTE FOR TARTS AND CHEESE CAKES.

Beat the white of an egg to a stiff froth; then mix it with as much water as will make three-fourths of a pound of fine flour into a very stiff paste; roll it very thin, then lay the third part of half a pound of butter upon it in little bits; dredge it with some flour left out at first, and roll it up tight. Roll it out again, and put the same proportion of butter, and so proceed till all be worked up.

MACARONI CHEESE CAKES.

Boil half a dozen sticks of macaroni broken into pieces about an inch long in a pint of milk and water until quite soft, but not pulpy. Beat together half a pint of cream, four eggs, a little grated nutmeg, a quarter of a pound of sugar, with lemon or other flavoring. Put a little of the cold macaroni into well-battered patty pans, previously lined with thin crust; pour in the creamy mixture and bake in a moderately quick oven for about twenty minutes.

ORANGE CAKE.

Two cupfuls of powdered white sugar, one-half cupful of butter, three and one-half cupfuls of sifted flour, one-half cupful of rich, sweet milk, and three teaspoonfuls of baking powder, mixed in the flour; bake in three jelly pans. For the jelly take the juice and grated rind of two large, fine oranges, two tablespoonfuls of cold water, and two cupfuls of powdered white sugar; set it in a pot of boiling water, and when the mixture is scalding hot stir in the yolks of two well-beaten eggs, and just before taking it from the fire strain the white of one egg, slightly beaten; when cold put the jelly between the layers of the cake; frost the top with the white of the other egg and powdered white sugar.

SUNSHINE CAKE.

Take a pint of the white of egg, beat it until it becomes a solid show; then put one-fourth pint of the yolk of eggs into the same; add one pound of powdered sugar, nine ounces of flour and one ounce of cream of tartar; sift sugar, flour and cream of tartar together before mixing. After all is mixed flavor with lemon extract and bake in a mould lightly greased and dusted out with flour; bake in a slow oven. After the cake is baked, take one pound two ounces of icing sugar, one-fourth pint of water and the juice of one lemon; mix well together; then take a brush and carry the icing all over the cake.

HICKORY-NUT CAKE.

One-half cup each of sugar, butter and cold water, two eggs, one and a half cups of flour, into which has been stirred one and a half teaspoonfuls of baking powder; one cup of hickory-nut kernels dredged with a little flour, cream, butter and sugar; add yolks and whites of eggs, water and flour; lastly nuts. Bake in a quick oven.

BELVEDERE CAKES.

Take a quart of flour, four eggs, a piece of butter the size of an egg, a piece of lard the same size; mix the butter and lard well in the flour; beat the eggs light in a pint bowl, and fill it up with cold milk; then pour it gradually into the flour; add a teaspoonful of salt; work it for eight or ten minutes only; cut the dough with a knife the size you wish it, roll into cakes about the size of a breakfast plate and bake in a quick oven.

BOILED ICING.

One cup white powdered sugar, ten tablespoonfuls water; boil together without stirring until a few drops of this will harden in cold water. Remove from the fire and pour this mixture on the white of an egg beaten to a stiff froth, beating until it is cool enough to spread on the cakes. This will ice one large cake.

SCOTCH SHORT-CAKE.

One pound of butter, half pound of sugar, one and three-fourths pounds of flour; knead well together and roll out in cakes one-half inch thick.

OLD-FASHIONED YANKEE DOUGHNUTS.

One pint of milk, one teaspoon yeast; put yeast in milk, stir in flour and let it rise over night; in the morning add two teaspoons sugar, one teaspoon lard, two eggs, one teaspoon soda; work in flour and let it rise very light; add nutmeg and cinnamon to suit taste.

RAISED DOUGHNUTS.

The following New England receipt for doughnuts is known to be excellent: Two cups of milk, one-half cup of yeast, flour enough to make a batter; make the batter at noon, set it in a warm place and let it rise until night. Add a tablespoonful of butter, a little salt, one egg, a cup of sugar, a little cinnamon, half a teaspoonful of soda, and let it rise until morning.

CRULLERS.

One egg, one cup sugar, one cup sour milk, spices as liked, one even teaspoonful of soda, one tablespoonful melted butter, and flour enough to roll out. These are easily made and are very nice, especially when eaten fresh.

WATER BISCUITS.

Rub a piece of butter the size of a large hickory nut into a pint of sifted flour; sprinkle over a little salt. Mix it into a stiff, smooth paste, with the white of an egg beaten to a froth, and warm milk. Beat the paste with a rolling pin for half an hour or longer; the more the dough is beaten the better are the biscuits. Form the dough into little round balls about the size of a pigeon's egg; then roll each of them to the size of a saucer. They should be mere wafers in thickness; they cannot be too thin. Sprinkle a little flour over the tins. Bake.

BEAT BISCUIT.

Rub one-quarter of a pound of lard into one and a half pounds of flour, adding a pinch of salt. Mix enough milk or water with it to make a stiff dough. Beat the dough well with a rolling pin for half an hour or more, or until the dough will break when pulled. Little machines come for the purpose of making beat biscuit, which facilitates the operation. Form into little biscuit, prick them on top several times with a fork, and bake.

COOKIES.

One cupful of butter (or half butter and half lard), two cupfuls of sugar, one cupful of milk, two eggs, about a quart of flour (cookies are better to have no more flour than is necessary for rolling them thin without sticking), three teaspoonfuls (not heaping) of yeast powder, or one teaspoonful of cream of tartar and half a teaspoonful of soda. Sour milk can be used, when add the half teaspoonful of soda and omit the cream of tartar. Bake in a quick oven.

WAFFLES.

Two eggs, one pint of flour, one and a quarter cupfuls of milk or cream, one even teaspoonful of yeast powder, butter or lard the size of a walnut, and salt. Mix the baking powder and salt well in the flour, then rub in evenly the butter; next add the beaten yolks and milk mixed, then the beaten whites of the eggs. Bake immediately.

WHAT HOUSEKEEPERS SHOULD REMEMBER.

That fish may be scaled much easier by first dipping them into boiling water for a minute.

That a tablespoonful of turpentine boiled with your white clothes will greatly aid the whitening process.

That milk which has changed may be sweetened or rendered fit for use again by stirring in a little soda.

That thoroughly wetting the hair once or twice with a solution of salt and water will keep it from falling out.

That boiling starch is much improved by the addition of sperm or salt, or both, or a little gum arabic dissolved.

That kerosene will soften boots and shoes that have been hardened by water, and will render them as pliable as new.

That one tablespoonful of ammonia to a teacup of water applied with a rag will clean silver or gold jewelry perfectly.

That clear boiling water will remove tea stains; pour the water through the stain and thus prevent its spreading over the fabric.

That salt will curdle new milk, hence, in preparing porridge, gravies, etc., salt should not be added until the dish is prepared.

That paint stains that are dry and old may be removed from cotton and woolen goods with chloroform. It is a good plan to first cover the spot with olive oil or butter.

That by applying kerosene with a rag when you are about to put your stoves away for the summer will prevent them from rusting. Treat your farming implements in the same way before you lay them aside for the fall.

That charcoal is recommended as an absorber of gases in the milk room where foul gases are present. It should be freshly powdered and kept there continually, especially in hot weather, when unwholesome odors are most liable to infect the milk.

That a teaspoonful of borax put in the last water in which clothes are rinsed will whiten them surprisingly. Pound the borax so it will dissolve easily. This is especially good to remove the yellow that time gives to white garments that have been laid aside for two or three years.

That a good agency for keeping the air of the cellar sweet and wholesome is whitewash made of good white lime and water only. The addition of glue or size, or anything of this class is only a damage by furnishing organic matter to speedily putrify. The use of lime in whitewash is not simply to give a white color, but it greatly promotes the complete oxidation of effluvia in the cellar air. Any vapors that contain combined nitrogen in the unoxidized form contribute powerfully to the development of disease germs.

HOME REMEDIES.

ANTI-BILIOUS PHYSIC.

This is one of the best and safest purgatives known. It is *spry* in its operation, and always free from any danger or deleterious effects. It may be given in all cases where a purgative is needed, and to persons of all ages.

Take pulverized jalap, 4 oz.; finely pulverized senna, 8 oz.; pulverized cloves, 1 oz.; mix well and sift through a fine sieve. The materials should all be of the best quality.

Dose.—For a grown person, from one to two drachms, or from an even to a heaping teaspoonful, given in a little warm water, which may be sweetened, and, if preferred, a little brandy or spirits added, grated nutmeg and the like, to render it palatable and agreeable. Children from six to twelve years of age may take one-half as much, and under six one-third or less, according to age. When it is desired to have it operate quick, a few grains of cayenne should be added to it, and a teaspoonful or two of cream of tartar. In all cases of dropsy, inflammations and congestions, the cream of tartar should be added, as it causes copious watery discharges, thereby reducing the fluids of the system. It may also be improved in such cases by combining with it about an equal part of the powdered mandrake, or if the *podophyllin* is preferred, two or three grains of it to the dose, for a grown person.

POWDERS FOR DYSENTERY.

Take powdered elm bark, rhubarb and charcoal, of each half an ounce; add a tablespoonful of common salt, and the yolk of an egg, and rub the whole together well in a mortar till dry and reduced to a well-mixed powder.

Dose.—A teaspoonful three to six times a day, according to circumstances, in a little water or molasses. Valuable in dysentery or flux, and diarrhoea; seldom fails to cure.

FOR CHOLERA INFANTUM.

Take white sugar, gum arabic, and prepared chalk, of each four drachms; gum kino, two drachms; mixed together and pulverized well. Dose, five to ten grains, according to age, three to six times a day. Good for cholera infantum and summer complaint of children.

ANOTHER FOR THE SAME.

Take leptandrin ten grains, geranin ten grains, white sugar twenty grains; triturate all together well in a small marble or glass mortar, and divide into twenty powders. To a child over two years of age give one powder at a dose, three times a day; under that age, half a powder. Good in dysentery, flux and ordinary bowel complaint. If you cannot get the geranin, take either gum kino or catechu (same quantity) instead.

COUGH POWDERS.

Take common rosin and loaf sugar, of each one ounce; gum arabic and balsam of tolu, of each half an ounce; reduce all to a fine powder, and triturate together in a mortar. Dose, from a half to a teaspoonful with a sup of water, three or four times a day, and on going to bed at night. One of the best cough remedies known. Also good for bleeding at the lungs.

FEVER POWDERS.

Take finely pulverized gum myrrh, blood-root and lobelia seed, or ipecac, of each half an ounce; gum camphor and niter, of each two drachms; pulverize, mix and rub well together in a mortar, and bottle for use. Dose, three to five grains every hour or two during fever. Good to allay the excitement, act on the skin, and promote perspiration; also, a good expectorant powder in coughs, colds, pneumonia and oppressed breathing.

POWDER FOR ASTHMA.

Take sulphur, one and a half ounces; cream of tartar and pulverized senna, of each one ounce; anise seed, half an ounce, pulverized; mix well together. Dose, a teaspoonful in a tablespoonful or two of molasses on going to bed, and, if required, occasionally through the day. Said to act with the happiest effects.

AGUE PILLS.

Take quinine twenty grains, piperine ten grains, aloes twenty grains, rhubarb ten grains, Dover's powders ten grains, cayenne ten grains; mix, pulverize, and make into twenty pills with a little mucilage gum arabic, or extract of gentian or boneset.

To be taken at the rate of one pill an hour when there is no fever, or during intermission, until twelve pills are taken; the balance to be taken on the third day, or next well day. Good as a remedy for the chills or fever and ague.

ANOTHER FOR SAME.

Take quinine twelve grains, ipecac and cayenne, of each six grains, pulverized opium three grains; make into twelve pills, with prepared extract of Peruvian bark; or if you cannot get this, use either extract of dogwood or boneset sufficient to form into pill mass.

Two or three pills to be taken every two or three hours, or at the rate of one pill an hour during the well day, or intermission, till all are taken. A very certain and effectual remedy for the ague and intermittent fever.

SICK HEADACHE PILLS.

Take socotrine aloes, gamboge and castile soap, of each one drachm; ipecac and scammony, of each thirty grains; oil of anise thirty drops; make into sixty pills with a little mucilage, gum arabic or extract dandelion. Dose, one to three pills. Useful in sick headache, habitual constiveness, dizziness, sour stomach, and indigestion, and may be used whenever a good vegetable cathartic is needed. For an attack of sick headache, take three pills, and repeat in three hours, if the first does not operate. Will invariably give relief.

PILLS FOR NEURALGIA.

Take extract of hyosclamus one drachm, extract of aconite thirty grains, macrotin twenty grains, morphine five grains; make into forty pills, thickening the mass, if necessary, with a little powdered liquorice or ginger. Dose, one pill every three hours till relief is obtained. Good in neuralgia and all severe nervous pains.

BLOTCHES AND PIMPLES.

Blotched face, medically termed *acne*, is of two kinds; the common pimple called *acne vulgaris*, which consists of little, hard, inflamed pimples, or pustules, and which often gather matter and burst. They appear on the face, forehead and chin, and sometimes even about the neck and breast.

The other variety, called *acne rosea*, consists of red blotches, sometimes of a livid color, are very slow in their progress, and seldom terminating, like the other variety, in pustules and suppuration. This variety is most usually found on the nose, giving to that organ a red, blotched and sometimes pimpled appearance; it is also frequently located on the cheeks.

The intemperate and habitual use of spirituous and stimulating liquors, and excessive indulgence in eating, are the most common causes of this variety; but they are not the only causes; it may be, and often is, owing to chronic inflammation of the stomach or bowels, and may have been caused by frost-bite, by erysipelas of the face, and various other causes.

In the treatment of either pimples or blotches, the person should observe the following three things: Make free use of soap and water, avoid all stimulating drinks and food, and keep the bowels loose and regular.

Then use the following wash: Take aqua ammonia, tincture of lobelia and tincture of myrrh, of each one ounce; apply a little of this two or three times a day to the pimples and blotches. If pustules form, open them and let out the matter, and continue to apply the liquid. Or use the following wash: Take milk of sulphur (lac sulphur) two drachms, gum camphor one drachm, alcohol and water of each two ounces; dissolve the camphor first in the alcohol, then mix, and wash the parts with a little of this every night on going to bed. The borax solution recommended for chafing may also be used occasionally.

INFLAMMATORY SORE EYES.

This affection is so well known that it needs no description. It is sometimes caused by foreign bodies getting into the eyes, or by what are called "wild hairs," which grow through the eyelids. In such cases, the offending cause must be removed.

When it is caused from cold settling in the eyes, determination of blood to the parts, etc., make use of measures to equalize the heat and circulation of the body, to withdraw the determination of blood from the head; and apply poultices and eye-washes to allay inflammation.

It will almost invariably be found in acute ophthalmia, or inflammation of the eyes, that the head or forehead is too hot, and the feet and extremities too cold, showing an unequal circulation. Hence the feet should often be bathed in warm water, and cooling applications may be made to the head.

Apply to the eyes a poultice made of pulverized elm bark, stirred in warm milk and water. The wilted leaves of stramonium (Jimson) are also good in severe cases to apply over the eyes.

Use the following cooling eye-water: Take sugar of lead and sulphate of zinc, of each half a drachm; ceramom salt and loaf sugar, of each one drachm, or a teaspoonful; rain water, half a pint; let stand, shaking occasionally, two days; then strain or filter through white flannel, when it is ready for use. Wash the eyes with this, two or three times a day. An excellent eye-water is also made by steeping half an ounce each of good green tea and yellow root (*hydrastis canadensis*), in a pint of boiling rain water. You may add to

it a drachm of sulphate of zinc. When cold, strain through white flannel.

Give an active purgative, which should be repeated every two or three days. Continue the washes through the day, and the poultices at night.

INVERTED TOE NAIL.

This is a very troublesome and often painful affection. The edges or sides of the nail are disposed to turn down and grow into the flesh, giving rise to inflammation, ulceration, and often great pain and suffering.

The best remedy I have ever known for this difficulty is to scrape with some sharp-pointed instrument, as the point of a knife, a sort of groove or gutter in the center of the nail, lengthwise, from the root to the end. It must be scraped down to near the quick, or as thin as it can be borne. This renders the nail "weak in the back," so that it will gradually and ultimately turn up at the sides until the edges come above and over the flesh. Continue this as fast as the nail grows out, and grows thicker, and you will eventually succeed in getting the nail in its proper shape and position. It will be proper to poultice if there is much inflammation, and also apply healing salve. If ulceration, bathe the part also occasionally with tinctures—aloes, myrrh and opium, equal parts mixed.

WOUNDS AND INJURIES.

Treatment of Wounds.—The first thing to be done in the treatment of a wound, especially where blood-vessels are severed and there is much hemorrhage, is to stop the bleeding. If the bleeding is but slight, or there is no artery severed, the free application of cold water may be sufficient to check it; or salt and water, or a solution of alum in water. If these fail, and the wound is open and lacerated, sprinkle on a portion of powdered burnt copperas; to make which, burn upon a hot iron shovel a portion of copperas, until it decomposes and becomes dry and of a red color; then pulverize it, and it is ready for use. It forms an excellent styptic for such purposes. After sprinkling on a quantity of this, enough to thinly cover the surface of the wound, or the parts of it from which the hemorrhage proceeds, place over it a piece of lint or cotton, or a bit of old muslin folded, and apply a bandage.

If an artery has been severed, which you will know by the blood being of a bright red color, and coming out in jets or spurts, caused by the pulsations of the heart, the only certain way to stop it is to tie the artery. If you cannot do this, and the bleeding is very profuse, you must send for a physician. If the wound is upon either extremities, you can stop the flow of arterial blood, for the time being and until a physician can be brought, by tying a cord tightly around the leg or the arm, as the case may be, so that it be above the knee or the elbow, as well as above the wound.

FOR THE TOOTHACHE.

Take two drachms of alum in powder, and one ounce of nitrous spirits of ether; mix and dissolve, and apply a little to the tooth, and in the tooth, if hollow. Apply it frequently; it will generally stop the worst toothache in a short time.

Or, put into the tooth a pill made of camphor gum and opium. Stop up the ear with cotton or wool as tight as you can on the side on which the aching tooth is situated. This seldom fails to cure in the course of a day or night.

COLLYRIUM, OR EYE WATER.

Take sugar of lead and sulphate of zinc, of each one drachm; common salt and loaf sugar, of each two drachms; rose water (or rain water) four ounces; let stand and digest four days, then carefully pour off clear. Bathe the eyes and inside of the eyelids with this two or three times a day. Good in all cases of sore or inflamed eyes.

CHERRY CORDIAL.

Take wild cherry tree bark and poplar bark (of root), of each a handful; simmer slowly for an hour or two in a quart of rain water, then strain and add loaf sugar, two pounds; peach kernels, finely powdered, four ounces; and good brandy, half as much as there is of the decoction. Bring to the boiling point and stir to dissolve the sugar. Dose, half a wine glass three to six times a day; less for children. Good in diarrhoea, dysentery, and all bowel complaints. An admirable astrigent.

FOR STIFF JOINTS.

The joints sometimes become stiffened, most generally from rheumatism of the joints, improperly treated. Such cases require *relaxing* and *stimulating* liniments, for which purpose the following are recommended:

Take neatfoot oil two ounces; oil of linseed, oil of hemlock, oil of cedar, tincture of lobelia, tincture of cayenne, and beef's gall, of each one ounce; alcohol four ounces; mix, shake well always before using, and bathe the joint well with this two or three times a day. An excellent liniment for contracted tendons, stiff joints and rheumatism accompanied with swelling.

Another.—Take about half a pint of angle-worms (usually known as *fish-worms*), put them in a glass bottle, add one ounce of oil of saffron and spirits of turpentine, and two tablespoonfuls of salt, and let stand in the sun two or three days, or till they are dissolved; or if there is no sun, dissolve by gentle heat near the fire; then strain through flannel to exclude the dirt, and bottle for use. This liniment, freely used twice a day, and persevered in, will overcome the stiffness of any joint, where it is possible to do so.

As an auxiliary, the joint should be steamed over hot bitter herbs once a day, or a hot fomentation of bitter herbs applied and bound on at night, such as hops, tansy, catnip, hoarhound, smart-weed, jimson leaves, and the like. A poultice of wheat bran, made with a decoction of bitter herbs, and applied hot, is also very good, and should be used occasionally at night. The patient should also take internally some good rheumatic remedy, such as has been recommended under that head, and endeavor to use the joint as much as possible. The warm bath occasionally will also be good.

WORM MIXTURE—VERMIFUGE.

Take oil of wormseed, two drachms; oil of tansy and spirits of turpentine, of each one drachm; sweet oil and castor oil, of each two ounces; mix and shake well before using each time. Dose, a teaspoonful or two, according to age, three times a day. Equal to the best vermifuge known.

WORM ELIXIR.

Take gum myrrh and aloes, of each one ounce; saffron, sage leaves, and tansy leaves, of each half an ounce; tincture in a pint of brandy two weeks, and give to children a teaspoonful once a week, and once a month, as a preventative. They will never be troubled with worms as long as you do this.

FOR WHOOPING COUGH.

Take honey, sweet oil and vinegar, equal parts of each; simmer together over the fire a few minutes, then bottle for use. Dose, a teaspoonful as often as necessary. Very good to allay coughing.

ANOTHER FOR SAME.

Take of carbonate of potash one drachm, pulverized cochineal fifteen grains, loaf sugar half an ounce, water four ounces; mix. Dose for children, a teaspoonful every three or four hours.

ANOTHER FOR SAME.

Take wild ginger root, bruised, two ounces; half a pint each of alcohol and water; simmer them together over the fire slowly for fifteen minutes, then add while hot thirty grains powdered cochineal, half a pound of white sugar, and three drachms of carbonate of potash; let stand till cool, then strain and press out, and add two ounces of wine of ipecac. Dose, from one to two teaspoonfuls, according to age, and repeated according to circumstances.

EAR ACHE.

Inflammation of the ear, producing "ear ache," is principally seated in the nerves of the ear and its membrane, and is usually brought on by exposing the head to cold, or by a current of air. It may be caused, however, by any exposure, as getting the feet wet, check of perspiration, or cutting the hair too short in cold weather.

Treatment.—Bathe the feet in warm water, and drop into the ear a few drops of the following: Take equal parts of laudanum, sweet oil and honey, one part also tincture cayenne, or No. 6, may be added; mix, and from a warm teaspoon drop into the ear five or six drops, and stop the ear tight with cotton. Repeat every hour or two.

If the pain is very great, steam the ear and side of the head over bitter herbs, and apply a hop fomentation, or a poultice made of roasted onions. Give an active purgative.

An excellent remedy for ear ache is as follows: Take three or four roasted garlics, and while hot mash, and add a tablespoonful of sweet oil and as much honey and laudanum; press out the juice, and drop of this into the ear, warm occasionally. Onion juice is also good in place of the garlic. If matter forms in the ear—if it gathers and breaks—inject warm castile soap-suds, and cleansing and healing washes, into the ear, by means of a small syringe, and apply poultices.

FOR RINGWORM.

A ringworm is an eruption running in curved lines, generally in a circle, that itches when rubbed, or when the body is heated.

Remedy. Take tobacco leaves and boil them well, then add vinegar and strong ley to the liquor; wash the eruption often with this, and it will infallibly cure. To anoint several times a day with castor oil is said to be almost a certain cure for ringworm.

Ringworm may be, in most cases, cured by simply scratching around the outer surface with the point of a sharp needle. The disease will not pass the line, if the skin is thus cut.

AN EXCELLENT COUGH SYRUP.

Take a pint of vinegar, a teaspoonful each of honey and molasses, and a small handful of hoarhound leaves, bruised; simmer over the fire fifteen or twenty minutes, then strain, squeeze out, and add an ounce each of wine of ipecac and tincture of lobelia. Dose, a teaspoonful or two as often as required.

COUGH SYRUP.

Take horehound herb, elecampane root, spike-nard root, ginseng root, black cohosh and skunk cabbage roots, of each a good sized handful; bruise and cover with spirits or whisky, and let it stand ten days; then put all in a suitable vessel; add about four quarts of water, and simmer slowly over a fire (but don't boil) for twelve hours, or till reduced to about three pints; then strain, and add one pint of strained honey, half a pint each of number six tincture of lobelia and tincture blood root (the vinegar or acetic tincture of blood root is the best), and four ounces of strong essence of anise, and you will have one of the best cough syrups known. Dose, a tablespoonful three to six times a day, according to circumstances. Good in all kinds of coughs, and incipient consumption.

SOOTHING COUGH MIXTURE.

Take mucilage of gum arabic, oil of sweet almonds, syrup of balsam tolu, and wine of ipecac, of each one ounce; tincture of opium, or laudanum, half an ounce. Dose for a grown person, one to two teaspoonfuls, as often as required.

FOR HOARSENESS.

Take four ounces of grated fresh horseradish, saturate it in a pint of good vinegar over night, then add half a pint of honey, and bring it to the boiling point; then strain and squeeze out. Dose, one or two teaspoonfuls several times a day. Very good for hoarseness, loss of voice, and all ordinary coughs.

CHOLAGOGUE FOR THE AGUE.

Take alcohol half a pint; socotrine aloes and best Turkey rhubarb (the root), of each half an ounce; let stand and digest in the alcohol five or six days; then strain through a flannel cloth, and add to it one drachm oil of wintergreen, and shake well; then dissolve two drachms of quinine in two ounces of water and thirty drops of sulphuric acid; when thoroughly dissolved, add this to the alcohol, and then add half a pint of good molasses or syrup, and you have as good a cholagogue, or ague remedy as was ever made. Dose, a teaspoonful from three to six times a day, to be taken during the well days.

AGUE DROPS.

Take quinine twenty grains, water one ounce, sulphuric acid twenty drops; mix in a vial. Dose, a teaspoonful every hour, or every two hours, during the well days, till all is taken. A certain cure for the ague, or chills and fever.

REMEDY FOR NIGHT SWEATS.

Take one good sized nutmeg, a lump of alum same size, and a heaping teaspoonful of cloves; pulverize all, and add to half a pint of brandy or good whisky. Dose, a tablespoonful three or four times a day, shaking well each time before using.

Or, take twenty drops of elixir vitriol in a little water, three times a day, and drink freely in a cold infusion sage.

The warm sponge bath should be used at night, and cold sponging of the body in the morning on rising; wipe dry each time, and make use of severe friction or rubbing with a coarse dry towel. Bathing or washing the body occasionally with a weak decoction of white oak bark will be found serviceable; also, with vinegar and whisky. Thirty drops of the acetic blood root, taken three times a day, is also a good remedy for night sweats.

ELIXIR OF LIFE.

Take rhubarb and ginger, each one ounce; aloes, half an ounce; gum myrrh, two drachms; cayenne, one drachm; saffron, one drachm; cloves, two drachms; sassafras bark (of root), half an ounce; golden seal root, half an ounce; brandy or good whisky, one quart. Let stand and digest two weeks; then strain and bottle for use. Dose, a tablespoonful half an hour before eating. Good for dyspepsia, loss of appetite, and all derangements of the stomach.

GARGLE IN SCARLET FEVER.

Take cayenne one teaspoonful, common salt two teaspoonfuls, a teaspoonful of vinegar and water; bring to a boiling point, then let stand and cool and then strain. Use as a gargle, cold, in sore throat and scarlet fever. An excellent remedy.

LINIMENT FOR RHEUMATISM OF THE JOINTS.

Take oil of linseed, oil of cedar, and oil of amber, of each one ounce; gum camphor, half ounce; dissolve in half an ounce of sweet oil, by rubbing in a mortar, first adding to the camphor a few drops of alcohol, so as to powder it; spirits of turpentine and laudanum, of each half an ounce. Mix, shake well, and apply, and rub in well. One of the best rheumatic liniments known.

NERVE LINIMENT.

Take oil of sassafras, tincture of cayenne, spirits of hartshorn, oil of pennyroyal, oil of hemlock, and laudanum, of each half an ounce. Mix, shake well, and bottle for use. Useful in all acute pains, neuralgia, headache, spasms, toothache, gout, rheumatism, sore throat, inflamed breasts of females, and all nervous pains.

ARNICA LINIMENT.

Take tincture of arnica one drachm, alcohol four ounces; mix, and shake well in the bottle. Unequalled for pains in the feet and limbs from walking; for all fresh or recent strains, bruises, and confused wounds; and for rheumatism of the joints and gouty pains.

ECZEMATIC LINIMENT.

Take aqua ammonia, spirits of turpentine, sweet oil, tincture of camphor, and laudanum, of each equal parts. A valuable liniment in all kinds of acute pains.

TETTER OINTMENT.

Take fresh butter four ounces, Venice turpentine one ounce, red precipitate one ounce; melt the butter and turpentine together, and while warm stir in the precipitate, and mix well. Rub a little once or twice a day for tetter, ringworm, &c., and all eruptions of the skin.

A DELICIOUS AND WHOLESOME BEVERAGE.

Take of the best Jamaica ginger root, two ounces; sassafras bark (of root) and wild cherry tree bark, of each two ounces; burdock root, four ounces, all to be bruised; cream of tartar, two ounces; water, two gallons; boil about ten minutes, then strain and add about a pound and a half white sugar, and the rind of a lemon cut in bits; heat and stir till the sugar is dissolved; then pour into a stone or earthen jar, adding three drachms of tartaric acid at the same time, when about lukewarm, add half a teaspoonful of hop-yeast, stirring all well together. Then bottle for use, tying down the corks well; or you may leave it in the jar. In a few days it will be in high perfection, and an excellent medicated table beer.

FOR FELON OR WHITLOW.

Soak the finger, or part affected, in strong ley, as hot as can be borne, for half an hour at a time, two or three times a day, and apply a plaster of salt, soap and spirits turpentine. This will "scatter" it if used in time. If it comes to a head, lance it, poultice with ley and elm bark, and heal with some good salve, or bathe the part affected in hot ashes and water. Apply the yolk of an egg, ten drops of the spirits of turpentine, a small quantity of hard soap, and one teaspoonful of burnt salt, and one of Indian meal. It never fails to effect a cure if applied in season.

Take a little Venice turpentine, thicken it with wheat flour, and apply in thin plaster;

Or, apply a plaster made of soap and brown sugar, equal parts;

Or, a plaster of shoemaker's wax, which is very good;

Or, a plaster of honey and wheat flour, also very good.

It will be proper also to give a good purge.

INDIAN PILE OINTMENT.

Take, say a teaspoonful of hog's lard (more or less), put in a flat tin or pewter dish, and take two bars of lead, flattened a little, and rub the lard with the flat ends, and between them till it becomes black or a dark lead color. Then burn equal parts of cavendish tobacco and old shoe-leather in an iron vessel till charred; powder these and mix into the lard till it becomes a thick ointment. Use once or twice a day as an ointment for the piles. A never failing cure.

LOTION FOR THE ITCH.

Take sulphate of potash one ounce, water one pint, sulphuric acid half an ounce; mix. Bathe the parts affected with the disease twice a day with this lotion, first washing the parts well with soap and water. Change the clothes often, and keep the parts as clean as possible. Will soon cure.

GARGLE FOR SORE MOUTH AND THROAT.

Take of borax, powdered, one drachm; tincture of myrrh half an ounce, honey one ounce; rose water four ounces; mix. To be used frequently as a mouth wash and gargle for sore throat.

GARGLE FOR QUINCY.

Take sage and hyssop, of each a small handful; simmer a few minutes in a pint of water to make a strong tea; add two teaspoonfuls of powdered borax, strain and use freely as a gargle, warm or cold.

ASTRINGENT DROPS.

Take compound tincture of catechu and pargorie, of each one ounce. Dose, a teaspoonful every hour or two. A powerful astringent, and good in diarrhoea and dysentery when all else fails.

DYSENTERY DROPS.

Take dry opium gum kino, and best Turkey rhubarb, of each one ounce; cardamon seeds, cloves and cinnamon bark, of each half an ounce—all coarsely powdered; brandy or alcohol, one pint; let stand and digest two weeks, shaking every day; then strain and squeeze out. Dose, the same as that of laudanum, from twenty to sixty drops for adults, and from one to ten for children; to be repeated every three to six hours, according to urgency of the case. It is a valuable remedy for dysentery, diarrhoea, and bowel complaints.

FOR BURNS AND SCALDS.

Take sweet oil four ounces; Burgundy pitch two ounces, and bees-wax one ounce; simmer in an earthen vessel over the fire till melted and well mixed. When cool put it in a jar and keep it from the air. To be used by spreading thinly on linen or fine muslin, and apply to the burn or scald; open the burn with a needle and let out the water, if any, and continue the ointment till healed.

It has been found that wheat flour is an excellent remedy for burns. It is to be sprinkled on so as to completely cover the wound or burnt part; it protects the part from the atmosphere, exposure to which is one great cause of the pain. It also draws out the fire. The wound may also be bathed at the same time, just previous to applying the flour, with lime-water and sweet oil, equal parts, by means of a feather.

The application of pure or strained honey is also very good; it will generally relieve the pain in a very short time, and induces the wound to heal very rapidly.

Common sugar-house molasses is also very good, if honey cannot be had. Raw potatoes scraped and mixed with a little sweet oil or linseed oil, and a few drops of spirits of turpentine, is also a good application. If the burn is extensive and severe the patient should take an active hydragogue cathartic, and keep the bowels open. The antibilious physic, or any active cathartic pills, with a teaspoonful of cream of tartar will do; or a dose of salts.

FOR THE SAME.

Take fresh lard, any quantity, and work into it a quantity of powdered soot—about a tablespoonful of soot to an ounce of lard—and apply. This is one of the best applications for burns and scalds that can be made.

TINCTURE FOR RHEUMATISM.

Take pulverized gum guaiac and allspice, of each four ounces; blood root, pulverized, two ounces; pearlsh, one ounce; four-proof brandy, one quart; let stand and digest three or four days, shaking it two or three times a day. Dose, a teaspoonful three or four times a day, in a little milk, syrup or wine. An almost infallible remedy for rheumatism.

QUINCY, OR INFLAMMATORY SORE THROAT.

This is a disease of the tonsils and mucous membrane of the throat. It is most common among young people.

Treatment.—In the early stage of quincy it is best to give an emetic. Let it be of lobelia, or lobelia and ipecac combined. This forms the common emetic, and there is none better, nor so good. Let the patient, while taking the emetic, drink warm sage tea. Sage is a sort of specific in this disease.

Boil for half an hour a handful each of hops, wormwood, sage, boneset, hoarhound, catnip, or at least three of these articles; and let the patient steam his throat over them, as the hot vapor rises. Put some of the same in a coffee pot, with some vinegar added, and let him inhale the vapor into his mouth, throat and lungs, as warm as he can bear. This will give immediate relief.

As an external application, make the following liniment: Take oil of sassafras, sweet oil, spirits of hartshorn, spirits of camphor, oil of pennyroyal, tincture of cayenne, and spirits of turpentine, of each one ounce. Bathe the neck and throat with this frequently, and apply a piece of flannel around the neck.

FRECKLES.

Freckles are yellowish brown spots on the skin, usually upon the exposed parts of the body, as the face, neck, hands and arms. They usually occur upon persons of fair complexion and sandy or red hair. They are probably owing to the derangement of the liver more than any other cause; sometimes also, in females, to irregularity of the menses. Exposure to the sun also increases them. They are generally very difficult to remove, and often impossible.

Various washes have been recommended and used for their removal, among which the following are probably the best:

Take rose water four ounces, pulverized borax two drachms; mix, dissolve and wash the parts twice a day with a little of this solution. Rain-water may be used instead of the rose water.

The following wash is probably still better: Take beef's gall one ounce; saleratus, borax and gun gualac, of each half an ounce, pulverized; alcohol and rose or rain-water, of each half a pint; mix, and let stand ten days, shaking occasionally. Use as a wash twice a day.

A solution of citric acid, made by dissolving half an ounce of the acid in a pint of rose or rain-water, is also good. To be used the same as the others.

It will be well to attend to the liver, by taking daily at the same time the liver pills or powders; and if there is a derangement of the menstrual function, attend also to that difficulty. Avoid exposure to the sun.

BLEEDING FROM THE NOSE.

The blood vessels which expand upon the internal surface or lining membrane of the nose are very easily ruptured; hence an unusual determination of blood to the head will often produce bleeding at the nose. Some persons are much more liable to the complaint than others; and males are more subject to it than females.

Usually the blood only flows from one side of the nose, but sometimes it is discharged from both, in which case it becomes more alarming.

Treatment.—In all ordinary or slight cases, cold water freely applied to the back of the neck, the face, and snuffed up the bleeding nostrils, will soon check it. Pressing externally on the side of the nose that is bleeding, with the thumb or finger, so as to compress the ruptured vessels, and continuing it for a quarter of an hour or so, will often stop it.

If these measures fail, take a piece of very dry and hard salt beef, that which has been smoked is best, and grate it into a powder, and push of this up the nostril, as far as possible, until it is filled, and let it remain. This never fails.

In habitual or frequent bleeding at the nose, it will be necessary to give a brisk purgative, repeated occasionally, and make use of measures to equalize the circulation. Keep the feet warm and the head cool.

CHOLERA MORBUS.

This disease is characterized by vomiting and purging, with griping pain and cramps in the stomach and bowels. It prevails generally during hot weather.

Treatment.—There is of course great irritability of the stomach, the patient throwing up nearly every thing he swallows. A very good thing to settle the stomach as well as to check the purging in this disease, is the following domestic preparation: Take ground black pepper, a tablespoonful; as much table salt; half a tumblerful of warm water, and as much good elder vinegar. Give of this a tablespoonful (to an adult) every minute or two, stirring the mixture each

time, till the whole is taken. The first tumblerful may be vomited; if so, repeat the dose. It will seldom be vomited the second time. This is also an admirable remedy in cholera. It may be relied on in cholera morbus, and in genuine cholera if taken at the commencement; and I have cured cholera with it alone, when the patients have been in a state of collapse.

CHAFING AND EXCORIATION.

Children and fat persons are all very liable to suffer from chafing or excoriation of the skin in certain parts, especially in warm weather. In children the parts most liable to chafe are the inside of the thighs, behind the ears and about the neck. In fleshy persons, in the arm-pits, inside of the thighs, the buttocks, and wherever there is contact and friction of the parts.

Usually cleansing the parts well with castile soap and cold water, and anointing well with sweet cream, or a little fresh butter, in which there is no salt, will be found sufficient. The parts should also be bathed frequently with cold water. A solution composed of ten grains sulphate of zinc, half a drachm (or thirty grains) of borax to four ounces of water, will also be found good, as a wash, to be used once or twice a day. Also, sprinkle on the excoriated parts a little powdered starch or powdered magnesia, or wheat flour.

If the foregoing are not sufficient, use the following ointment: Melt together equal parts, say one ounce each, of spermaceti, fresh mutton tallow, white wax and sweet oil, into which sprinkle slowly while cooling and stir well one drachm of finely pulverized oxide of zinc. Anoint the parts once or twice a day with a little of this. An ointment made by simmering a handful of the inner fresh bark of elder in four ounces of fresh lard and two ounces of white wax, is also an excellent application.

COLD ON THE CHEST.

A flannel dipped in boiling water and sprinkled with turpentine, laid on the chest as quickly as possible, will relieve the most severe cold or hoarseness.

FOR FELON.

Take common rock salt, as used for salting down pork or beef, dry in an oven, then pound it fine and mix with spirits of turpentine in equal parts; put it in a rag and wrap it around the parts affected; as it gets dry put on more, and in twenty-four hours you are cured. The felon will be dead.

BURNS AND SCALDS.

A burn or scald is always painful; but the pain can be instantly relieved by the use of bicarbonate of soda, or common baking soda (saleratus). Put two tablespoonfuls of soda in a half cup of water. Wet a piece of linen cloth in the solution and lay it on the burn. The pain will disappear as if by magic. If the burn is so deep that the skin has peeled off, dredge the dry soda directly on the part affected.

CHAPPED HANDS.

Powdered starch is an excellent preventive of chapping of the hands, when it is rubbed over them after washing and drying them thoroughly. It will also prevent the needle in sewing from sticking and becoming rusty. It is therefore advisable to have a small box of it in the work box or basket, and near your wash basin.

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DISEASES OF CHILDREN.

COLIC.

This is a very common complaint among children, and is generally produced by too much food, or some improper diet of the mother, and sometimes from exposure to cold or change of clothing, and often from bad quality of the milk. It makes its attacks suddenly, and is known by violent screaming, kicking and drawing up of the legs, and frequently a stoppage of the urine or water. This complaint attacks those children who are subject to it so suddenly, and often with such violence, that we should always be careful to attend to it at once, or it may produce convulsions. Nursing children are very subject to the colic, which is often so severe as to produce a cold sweat.

Remedies.—Paregoric seldom fails to procure relief. Children can take from ten drops to a teaspoonful. Half a teaspoonful is a medium dose for a child a year old. In children, where the distress is great, an injection, made of a small quantity of common salt dissolved in warm water, will often procure the most instant relief. Half a teaspoonful of castor oil and half a teaspoonful of paregoric, mixed, will generally be found to remove it. In some cases, a little peppermint, or pennyroyal, or ginger tea, given warm, will remove the colic. Dry, hot flannel cloths should be put to the stomach, and a bottle of hot water or a hot brick to the feet, or warm bathing and rubbing, or friction over the stomach and belly, with some liniment, will be found to give great relief. When the child is costive, or, in plain language, bound in its bowels, a gentle purgative of manna or castor oil will be required to relieve the flatulence and constipation, or costiveness.

WORMS.

One of the symptoms of worms is a gnawing, uneasy feeling about the stomach, which is removed or diminished by eating. The appetite is deranged and variable, often more than ordinarily voracious; the belly is hard and swelled, with frequent pains. There is picking of the nose, hiccup, disturbed or startling in the sleep, grinding of the teeth, and bowels costive. The child has a pale countenance, then again flushed; the eyes are sunken and sometimes of a dark purple color underneath; the flesh becomes wasted, and the child is liable to convulsions. There is often great irritation of the nervous system. The grinding of the teeth, and talking during its sleep, or waking up screaming; a foulness or bad breath, and frequent pain in the bowels, and sickness of the stomach, are strong symptoms of worms.

Remedies.—To get rid of worms, two important remedies are necessary—purgatives and tonics; the first, which is purgatives, is to clear away the animals which infest the human body; the tonics, or second, is to correct the debility which usually favors their existence. The principal indication in the removal of worms is to excite a healthy action of the digestive organs. It is owing to a derangement of them that they exist. All bitter substances are the best medicines to expel worms in children. Wormseed, mixed with molasses, may be given in the dose of a teaspoonful twice a day. The dose for an adult is a teaspoonful and a half of the seed. Wormwood tea destroys worms; thoroughwort tea or tansy tea, is also a good physic; and pinkroot and senna is a very sure remedy. An ounce of each should be steeped in water, and a quarter of the liquor given at a time, once a day for four days in succession.

The best plan of giving the pinkroot, medically called *Spigelia*, is, first, for a day or two before administering it, to give a dose of castor oil or aloes, or rhubarb, or sweet oil, increasing or diminishing the dose according to the age of the patient. Wormwood is an excellent domestic bitter; it will destroy worms. Children may take from ten grains to half a drachm, or as a weak tea.

MEASLES.

This disease is usually preceded, for a few days, by a dry cough, hoarseness, frequent sneezing, and watering of the eyes, with more or less fever, as if the child had taken a severe cold. An eruption or pimples then make their appearance upon the surface of the face and neck, and soon over the whole body. As the disease progresses, these pimples run together in patches of irregular shape, and feel rough. The fever often increases after the eruption has fully appeared; the eyes are inflamed, and headache becomes severe, as the fever is aggravated. About the fourth or fifth day the rash is fully out; it begins to leave the face on the eighth day; and in a very short time after is scarcely perceptible. When the eruption subsides, the skin is covered with a whitish powder, similar to meal, and scales of it fall off from the surface of the whole of the body.

Remedies.—Very little remedial treatment is required in mild cases of this disease, or, in other words, the more simple the treatment the better. Cold drinks ought to be used, not only during the fever, but while the eruption lasts. Some cooling purgative may be given if necessary, and in mild cases no other treatment is required. In the later stages of this disease, the occurrence of free purging often takes place, amounting to diarrhoea; this is to be regarded as beneficial, and any interference with it by astringents or anodynes to stop it, may be the cause of doing serious injury, and even produce dangerous consequences. Therefore, a knowledge of this fact is of great importance, and may be the means of saving the lives of many children who would otherwise be exposed to a great risk. The precautions necessary in measles are to exclude light from the eyes, and protect the child from exposure to cold air, a current of which might drive in the eruption. But cold water, one of nature's best remedies, should never be denied the patient under any circumstances, as indeed the craving thirst most plainly indicates, and to withhold it greatly increases the suffering and aggravates the disease.

Light food must be given, and whatever is necessary to sustain the patient should be of the simplest kind, and in a liquid form, with cooling mucilaginous drinks. Sponging or wetting with a rag, the face, chest, arms and hands occasionally with warm water, to which add a little vinegar, will greatly remove the heat, dryness and itching of the skin, which is often very distressing at night.

CHOLERA INFANTUM.

This disease is known by severe vomiting and purging, which, in a few days, and often in a few hours, by neglect, may prove fatal. It is most usual in the months of July and August.

Remedies.—Warm flannels should be applied to the surface of the body, and a mustard poultice or spirits of any kind made hot, applied over the stomach, or hot applications made frequently; also give a few teaspoonfuls of peppermint or ginger, or cinnamon, or tansy tea, and if these fails, with the warm application do not allay the vomiting, a dose of laudanum or paregoric should follow very soon.

GALLING OR CHAFING.

This is an inflammation which occurs generally in fat children, and is often produced by want of cleanliness, or by coarse napkins or cloths; it breaks out in the groin, between the legs, etc., and is often very painful and troublesome.

Remedies.—Wash the part with cold water, and anoint or grease them well with fresh spermaceti ointment, or a little fresh butter in which there is no salt. When it is difficult to cure, make a wash of two grains of white vitriol to three tablespoonfuls of water; or you will find lime-water, made weak, a good remedy. After washing the parts tenderly, apply a little dry powder, or fine flour or chalk, which heals the sores very quick, if you are careful in keeping the parts from becoming moistened or wet by the urine.

MUMPS.

This disease consists of inflammation of the salivary parotid glands, situated on either side of the lower jaw. It commences with more or less fever; and shortly a swelling at the angle of the jaw appears, and spreads gradually to the face and neck, in the vicinity of the gland, causing much difficulty and pain when the jaws are opened.

Remedies.—In most cases this disease is mild, and requires only good nursing, and care that the body be kept warm and dry. Children should stay in the house and be kept quiet, as violent exercise, or whatever stimulates the system in a high degree, may excite a disease of the brain, testicles or breast, or cause more or less fever.

In mild cases, very little treatment is required. If the child is kept warm. If the swellings are painful, give a dose of paregoric or Godfrey's cordial, and get the child into a sweat with hot herb teas, such as pennyroyal, catnip, or peppermint; and if the bowels are bound or costive, give some gentle purgative, and anoint the swelling with opodeldoe liniment, and apply round the neck a warm piece of flannel or a clean woolen stocking, which should be kept on. If a purgative is necessary, give a little epsom salts, or castor oil; let the diet be light and simple; but, in violent cases, if the swelling leaves the neck and appears in the testicles or breasts, a blister plaster may be applied under each ear, to bring back the inflammation to its original seat. If the parts are very much swollen, hot poultices applied to the swelling will give relief; and if the pain and swelling are very severe, one or two leeches may be applied to the swollen parts.

SCALD HEAD.

This complaint is very troublesome, and generally occurs in scrofulous children, or those whose health is feeble and frail. In its early stage, it is purely local, having its seat in the glands of the skin, at the roots of the hair upon the scalp, and should be attended to early, or it will spread extensively over the whole head of the child, and may ultimately injure its constitution and general health.

Remedies.—Apply a little sulphur or brimstone, in the form of ointment, at the same time keeping the bowels open by some laxative medicine, such as magnesia or castor oil, and then apply the ointment to but a small portion of the eruption at a time, so as to heal it gradually. If the sulphur ointment does not heal it, then use a very diluted ointment of white precipitate, and cautiously apply this every night. Cases of this kind, however, when they do not yield to the above treatment, require to be placed under medical treatment for impurities of the blood, which arise from hereditary disease.

STOPPAGE OF THE NOSE, COMMONLY CALLED SNUFFLES.

Some children are liable to a slight catarrhal affection of cold, which nearly or quite prevents their breathing through the nose. The consequence is, that the moment they begin to suck they begin to strangle, and soon throw their heads back and appear to be unable to get their breath. This is so common a complaint that it requires but the most simple remedies to relieve it in a few minutes.

Remedies.—Cleanse the parts or nostrils with tepid or warm water, and then use the camphorated olive oil, rubbing it over the whole surface of the nose, at the same time be careful it does not go into the eyes of the infant; which rubbing may be repeated whenever necessary. It is more frequently required in the night than during the daytime. Or you may grease the nostrils with lard, or sweet oil, or nuttun suet, and keep the head warm, and the bowels gently open with a little castor oil and molasses, mixed, say a teaspoonful or two; or you may give some warm tea, as catnip, sage, balm or pennyroyal, and bathe the feet and legs of the child in warm water.

MEASLES AND SCARLATINA.

Measles and scarlatina much resemble each other in their early stages; headache, restlessness and fretfulness are the symptoms of both. Shivering fits, succeeded by a hot skin; pains in the back and limbs, accompanied by sickness, and, in severe cases, sore throat; pain about the jaws, difficulty in swallowing, running at the eyes, which become red and inflamed, while the face is hot and flushed, often distinguish scarlatina and scarlet fever, of which it is only a mild form. A dessertspoonful of spirit of nitre diluted in water, given at bedtime, will throw the child into a gentle perspiration, and will bring out the rash. In measles, this appears first on the face; in scarlatina, on the chest. In scarlatina, tartar-emetic powder or Ipecacuanha may be administered in the meantime.

CARMINATIVE POWDER.

A very excellent carminative powder for flatulent infants, whenever the child is in pain or griped, is made by dropping five grains of oil of aniseed and two of peppermint on half an ounce of lump sugar, and rubbing it in a mortar, with a drachm of magnesia in a fine powder. A small quantity of this may be given in a little water.

WHOOPIING COUGH.

At first like a common cold, but in a few days there is a convulsive paroxysmal cough, attended by long-continued hissing, convulsive breathing, with rattling in the wind-pipe, succeeded by several short efforts to expel the breath, following each other in quick succession. The long, convulsive breathing, attended by the whooping sound is immediately repeated, and these paroxysms continue until a quantity of thick, slimy, ropy mucous is thrown up by expectoration or vomiting, when the breathing is again free.

Treatment.—If the cough is tight, painful and dry, give half to a teaspoonful doses of syrup of Ipecac, or equal parts of syrup of Ipecac and syrup of squills. As soon as the "whooping" commences, give a half to a teaspoonful of one of the following mixtures every two hours, according to the age of the child, or alternate them: Hydrate of chloral, one and one-half drachms, and glycerine, tincture of bark and peppermint water, each one ounce; bromide of ammonium, one drachm, and glycerine, tincture cinchona comp. and water, each one ounce.

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BEEF TEA.

Mince one pound of good lean beef and put into a jar with one tencupful of cold water; cork closely and set in a boiler or steamer to cook for three or four hours. Strain and season.

BEEF ESSENCE.

Put one pound of lean beef, minced fine, into a jar, without any water whatever; cover the jar tightly and set it in a pot or kettle of cold water, bringing the water slowly to a boil and allowing the jar containing the meat to so remain simmering until the juice of the meat is all extracted and the fibre becomes colorless. Season to taste and skim when cold.

BARLEY WATER.

Put two ounces of pearl barley into half a pint boiling water and let it simmer a few minutes. Drain off and add two quarts of boiling water with a few figs and stoned raisins cut fine. Boil slowly until reduced about one-half and strain. Sweeten to taste, adding the juice of a lemon and nutmeg if desired.

TOAST WATER.

Brown nicely, but do not burn, the slices of bread, and pour upon them sufficient boiling water to cover. Let them steep until cold, keeping the bowl or dish containing the toast closely covered. Strain off the water and sweeten to taste, putting a piece of ice into it as drank.

FLAXSEED LEMONADE.

Pour on four tablespoonsful of whole flaxseed one quart of boiling water and add the juice of two lemons. Let it steep for three hours, keeping it closely covered. Sweeten to taste. Excellent for colds.

SLIPPERY ELM BARK TEA.

Pour boiling water over the bark, first breaking it into bits; cover the pitcher containing it and let it stand until cold; add lemon juice if desired and sweeten to taste.

MULLED BUTTERMILK.

The well-beaten yolk of an egg added to boiling buttermilk and allowed to boil up; or add to the boiling buttermilk a little thickening of flour and cold buttermilk.

BAKED MILK.

Put the milk in a jar, covering the opening with white paper, and bake in a moderate oven until thick as cream. May be taken by the most delicate stomach.

ONION GRUEL.

Boil a few sliced onions in a pint of fresh milk, stirring in a very little oatmeal and a pinch of salt; boil until the onions become tender and take at once just before going to bed. Excellent for a cold.

ARROWROOT.

Use milk or water as preferred. Put a heaping teaspoonful of ground arrowroot into a cup and mix with a little cold milk. Stir into a pan containing a pint of either cream or water that has been brought to a boil, adding a little salt. Let it simmer for a few minutes and then pour out. May be sweetened or flavored with grated nutmeg if desired. Should be made only as it is wanted.

HERB TEAS.

Made by infusing the dried or green stalks and leaves in boiling water and letting stand until cold. Sweeten to taste.

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MUSICAL.

She—I think the Chinese have very musical names.

He—Indeed?

She—Yes. There's so much "Sing" about them.

HINTS FOR THE HOUSEHOLD.

AN EXCELLENT HARD SOAP.

Pour twelve quarts of soft boiling water on two and one-half pounds of unslacked lime; dissolve five pounds sal soda in twelve quarts soft hot water; then mix and let them remain from twelve to twenty-four hours. Pour off all the clear fluid, being careful not to allow any of the sediment to run off; boil three and one-half pounds clean grease and three or four ounces of rosin in the above lye till the grease disappears; pour into a box and let it stand a day to stiffen and then cut in bars. It is as well to put the lime in all the water and then add the soda. After pouring off the fluid, add two or three gallons of water and let it stand with the lime and soda dregs a day or two. This makes an excellent washing fluid to boil or soak the clothes in, with one pint in a boiler of water.

TO CLEAN KID GLOVES.

Rub with very slightly damp bread crumbs. If not effectual, scrape upon them dry fuller's earth or French chalk, when on the hands, and rub them quickly together in all directions. Do this several times. Or put gloves of a light color on the hands and wash the hands in a basin of spirits of hartshorn. Some gloves may be washed in a strong lather made of soft soap and warm water or milk; or wash with rice pulp; or sponge them well with turpentine and hang them in a warm place or where there is a current of air, and all smell of turpentine will be removed.

STAINS AND SPOTS.

Children's clothes, table linens, towels, etc., should be thoroughly examined before wetting, as soapuds, washing fluids, etc., will fix almost any stain past removal. Many stains will pass away by being simply washed in pure soft water; or alcohol will remove, before the articles have been in soapuds, many stains. Iron mold, mildew, or almost any similar spot can be taken out by dipping in diluted citric acid; then cover with salt, and lay in the bright sun till the stain disappears. If of long standing it may be necessary to repeat the wetting and the sunlight. Be careful to rinse in several waters as soon as the stain is no longer visible. Ink, fruit, wine and mildew stains must first be washed in clear, cold water, removing as much of the spots as can be; then mix one teaspoonful of oxalic acid and half a pint of rain water. Dip the stain in this, and wipe off in clear water. Wash at once, if a fabric that will bear washing. A tablespoonful of white currant juice, if any can be had, is even better than lemon. This preparation may be used on the most delicate articles without injury.

BITES OF DOGS.

The only safe remedy in case of a bite from a dog suspected of madness, is to burn out the wound thoroughly with red-hot iron, or with lunar caustic, for fully eight seconds, so as to destroy the entire surface of the wound. Do this as soon as possible, for no time is to be lost. Of course it will be expected that the parts touched with the caustic will turn black.

TO PREVENT PUMPS FROM FREEZING.

Take out the lower valve in the fall, and drive a tuck under it, projecting in such a way that it cannot quite close. The water will then leak back into the well or cistern, while the working qualities of the pump will not be damaged.

MOTHS IN CARPETS.

Persons troubled with carpet moths may get rid of them by scrubbing the floor with strong, hot salt and water before laying the carpet, and sprinkling the carpet with salt once a week before sweeping.

TO SOFTEN HARD WATER.

Add half a pound of the best quick lime, dissolved in water, to every hundred gallons. Smaller proportions may be more conveniently managed, and if allowed to stand a short time the lime will have united with the carbonate of lime and been deposited at the bottom of the receptacle. Another way is to put a gallon of lye into a barrelful of water.

PAINT OR VARNISH.

Oil of turpentine or benzine will remove spots of paint, varnish or pitch from white or colored cotton or woollen goods. After using it they should be washed in soapuds.

TO CLEAN WALL PAPER.

The most satisfactory way to clean wall paper is with bread about a day old, but not old enough to crumble badly nor fresh enough to be doughy when used. If the paper is not very much soiled it may be dusted and rubbed down with a soft hand mop made of cotton yarn. Remember in using the mop or bread to take even downward strokes, one following the edge of the other so as to cover finally the whole.

A VALUABLE SECRET.

The unpleasant odor produced by perspiration is frequently the source of vexation to gentlemen and ladies, some of whom are as subject to its excess as their fellow mortals of another color. Nothing is simpler than the removal of this odor at much less expense and much more effectually than by the application of such costly unguents and perfumes as are in use. It is only necessary, to procure some of the compound spirits of ammonia, and place about two tablespoonfuls in a basin of water. Washing the face, hands, arms and under the arms with this, leaves the skin as clean, fresh and sweet as one could wish. The wash being perfectly harmless, and very cheap, we recommend it, on the authority of one of our most experienced physicians, to our readers.

HOW TO GET RID OF BED-BUGS.

Bed-bugs cannot stand hot alum water; alum seems to be death to them in any form. Take, say, two pounds of alum, reduce it to a powder, the finer the better, and dissolve it in about four quarts of boiling water; keep the water hot till the alum is all dissolved; then apply it hot to every joint, crevice and place about the bedstead, floor, skirting or washboard around the room, and every place where the bugs are likely to congregate, by means of a brush; a common syringe is an excellent thing to use in applying it to the bedstead. Apply the water as hot as you can. Apply it freely and you will hardly be troubled any more that season with bugs. Whitewash the ceiling with plenty of dissolved alum in the wash, and there will be an end to their dropping down from thence to your bed.

TO GET CLEAR OF MOSQUITOES.

Take of gum camphor a piece about one-third the size of an egg, and evaporate it over a lamp or candle, taking care that it does not ignite. The smoke will soon fill the room and expel the mosquitoes.

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A Few of the Hotels, Restaurants, Etc., Using HOME COMFORT RANGES.

COMMISSIONERS TO WORLD'S COLUMBIAN EXPOSITION, ETC.

Dr. H. N. Allen	Chemulpo, Corea, Asia
Phra Suriya	Bangkok, Siam, Asia
Salvador Franco	Bogota, S. A.
Henreux, Genl. U.	Santa Domingo.
Pres. de la Republica Dominicana.	

We are pleased to refer to the following Hotels, Restaurants,
Public Institutions, etc., in St. Louis, who are
using our Home Comfort Ranges.

PUBLIC INSTITUTIONS, ETC.

Academy Sacred Heart	Meramec St.
Alexian Bros. Hospital	3911 S. Broadway.
Angusta Free Hospital	School St. & Channing Ave.
Baptist Baby Home	Lafayette Park
Baptist Sanitarium	Taylor Ave. & N. G. R. R.
Boatmen's Bank	4th St. & Washington Ave.
Central Christian Church	Flaney Ave. near Grand.
Children's Hospital	Jefferson Ave. & Adams St.
Christian Bros. College	Easton Ave. & King's Hwy.
City Female Hospital	Old Manchester Road.
City Work House	Meramec St. & Broadway.
City Insane Asylum	Arcenal St. n. Macklind Ave.
Concordia College	Jefferson Ave. & Winnebago St.
Deaconess Home	Cor. Bell and Sarah St.
Episcopal Orphan's Home	Grand & Lafayette Aves.
First Congregational Church	Delmar Ave. n. Grand.
Forest Park Seminary	Mrs. Anna S. Cairns.
Fruit Bambiok Convent	Cor. Gratiot St.
Girl's Industrial Home	18th & Morgan Sts.
Ger. Gen'l Orphan's Home	447 Natural Bridge Road.
Home for Aged and Infirm Israelites	3523 S. Jefferson Ave.
Homer Hall (school)	2814 Locust St.
House of Refuge.	
Jefferson Barracks Mess Hall	Jefferson Barracks, Mo.
Ladies' Aid Society	Cook & Spring Aves.
Martha Parson Free Hospital	Channing Ave. & School St.
Masonic Orphan's Home	5361 Delmar Ave.
Missouri Pacific Hospital	California & Eads Aves.
Protestant Hospital	18th & Wash Sts.
Rebekah H. apital	Grand Ave. & Caroline St.
Redemptionist Fathers	N. Grand Ave.
Sacred Heart Seminary	Maryland & Taylor Ave.
School of Good Shepherd	3029 Park Ave.
School of Visitation Parish	Taylor & Easton Aves.
Sisters Notre Dame	Grand Ave.
Sisters Notre Dame	1910 S. 8th Street.
St. Bridget's Church	36th & Biddle Sts.
St. John's School	18th & Walnut Sts.
St. Louis Gynasie Society	15th & Chouteau Ave.
St. Louis Protestant Orphan Asylum	Webster, Mo.
St. Leon Rectory	3341 & Millanphy Sts.
St. Mary's Infirmary	1538 Papin St.
St. Nicholas' Parish School	19th St. & Lucas Ave.
St. Nicholas' Parish Parsonage	19th St. & Lucas Ave.
St. Patrick's Parsonage	7th & Biddle Sts.
St. Stanislaus Church	30th St. & Cass Ave.
St. Vincent's Academy	Grand & Lucas Aves.
St. Vincent's Insane Asylum	9th & Marion Sts.
Union Methodist Church	Garrison & Lucas Aves.
Woman's Exchange	615 Locust St.
West St. Louis Turner Hall	Morgan & Beaumont Sts.
Woman's Christian Home	18th & Washington Ave.

CLUBS.

Rike	4th & Olive Sts.
German Military Ass'n Hall	12th & N. Market Sts.
Harmonie	18th & Olive Sts.
Jockey	Fair Grounds.
Liederkrans	13th & Chouteau Ave.
Mercantile Club	7th & Locust Sts.
Morgan	26th & Chestnut Sts.
St. Louis Club	29th & Locust Sts.
St. Louis Gymnasium	15th St. & Chouteau Ave.

TRAFFIC.

Mo. River Commission, U. S.	Tow Boat "Wm. Stone."
Steamer "Grand Republic"	Snag Boat "Sutter."
Snag Boat "Macomb"	St. Charles Car Co.
Steamer "War Eagle"	St. L. & S. F. R. R. Co.
Snag Boat "H. C. Wright"	Light House Tender "Lilly"
	M. K. & T. Hy. Sedalia.

RESTAURANTS.

Barwick, Jas.	418 N. 5th St.
Blair, Frank	7th & St. Charles St.
Clark, A. K.	707 N. 11th St.
Berkley, H. H.	215 N. Broadway
Griffin, Jno. M.	1923 Jefferson Ave.
Gundelfinger, Wm.	3234 Franklin Ave.
Heuther, J.	207 Pine St.
Hilton, A.	6th & St. Charles St.
Hoffman, A.	11 N. 4th St.
Home	114 & 116 Vine St.
House Public Comfort	Fair Grounds
Jockey Club House	Fair Grounds
Kerr, H. H.	512 Locust St.
Kerr & Hitter	512 N. 3d St.
Kruger & Thompson	N. S. Pine, bet 3rd & 4th St.
Knoll, C. F.	710 Market St.
Lange, O.	408 S. Main
McNewy, Thos.	418 N. 4th St.
Merithin & Coch	616 Market St.
Moore, Frank X.	623, N. Main St.
Morische, D.	King's Highway & Easton Av.
Morris, T. F.	1001 Olive St.
Nagel, F. A.	6th & St. Charles St.
Olyette	14th & Olive Sts.
O'Neill, P. A.	14th & Olive Sts.
Peoples & Herold	117 N. Main St.
Rust, Martin, Brick House	Bellevue Bridge Rd.
Rick, Theo.	9th & St. Charles St.
Thatcher's Silver Grill	413 N. 7th Street
Wickham's	84 Charles, bet 8th & 9th.
Wulze, H.	302 Chestnut St.

HOTELS.

Beer's	Hotel St. & Grand Ave.
Belvedere	E. S. An' rows.
Chester	10th & Carr Sts.
Girdard's	Olive St. & Grand Ave.
Goddard's	11th & St. Charles Sts.
Graham's	10th & Olive Sts.
Hotel Glenmore	10th & Olive Sts.
Hotel Herboth	10th & Chestnut Sts.
Laclede	11th & L. Gralwood.
Lindell	Howe & Channing
Old Richeheu Hotel	Washington Ave. & 11th St.
Rozier	13th & Olive Sts.
St. James	Thos. P. Miller
St. Nicholas	7th & Locust Sts.
West End Hotel	Vander Zander Ave. & Bell Pl.

Names of a few Public Institutions, Hotels and Restaurants
using Home Comfort Ranges outside of St. Louis

Academy Sacred Heart	New Orleans, La.
Academy Sacred Heart	St. Charles, Mo.
Aden, Geo. H.	Byron, Ill.
Alderson Home	Alderson, W. Va.
Alta Vista Hotel	Colorado Springs
Amerillo	Amerillo, Tex.
Another Home	Fort Worth, Ia.
Arcade, The	Denver, Colo.
Arcade Hotel	Higginsville, Mo.
Arkansas Club	Hot Springs, Ark.
Ark. State Lunatic Asylum	Little Rock, Ark.
Arlington Hotel	Oxford, Ala.
Arlington Hotel	Wellington, Kas.
Asher Home	Fort Madison, Ia.
Asher Home	Oskaloosa, Ia.
Asylum Chronic Insane	Hastings, Neb.
Athens Female College	Athens, Ala.
Baldwin House	Nashville, Tenn.
Baldwin Hotel	Monmouth, I. I.
Barnhart, C. R.	Marshalltown, Iowa
Barnhart's Hotel	Litchfield, Ill.
Bartell House	Junction City, Kas.
Beach Hotel	Galveston, Tex.
Belmont, The	Abbeville, Va.
Boez, W. B.	Vincennes, Ind.
Bible Institute	Chicago, Ill.
Breck, F. J.	Clifton, Ariz.
Blindett House	York, Neb.
Brackett House	Richelle, Mo.
Broad Street Hotel	Grinnell, Ia.
Broadway Hotel	Denver, Colo.
Brown, E. W.	Harshard, Miss.
Brown's Hotel	Galesburg, Ill.
Brown's Restaurant	Lincoln, Neb.
Burdett House	Fredericktown, Mo.
Capital Hill Hotel	Denver, Colo.
Caroline Mining Co.	Ouray, Colo.

Cathedral Choir School.....	Fond du Lac, Wis.	Menken, J. J.....	Owameo, Ill.
Cherokee Inn.....	Blackburg, S. C.	Menke, F. M.....	Mattoon, Ill.
Chester Hotel.....	Chester, Ill.	Merchants' Hotel.....	Chamolis, Mo.
Christ, Geo.....	Nogales, Ariz.	Mess Hall.....	Fl. Crook, Neb.
Cisson, Mrs.....	Pittsburg, Kan.	Metcalf House.....	Genoa, Neb.
Clayton Improvement Co.....	Clayton, Ala.	Metropolitan Hotel.....	Salina, Kas.
Cole's Hotel.....	Joplin, Mo.	Mexican Gulf Hotel.....	Pass Christian, Miss.
College Du St. Nom de Marie.....	Van Buren, Mo.	Milford Hotel.....	Kansas City, Mo.
Collins' Home.....	Clarksville, Mo.	Minnesota Soldiers' Home.....	Minneapolis, Minn.
Colorado Fuel Co.....	Crested Butte, Colo.	Missouri Deaf and Dumb School.....	Fulton, Mo.
Colorado Fuel Co.....	Home, Colo.	Missouri Pacific Hospital.....	Sedalia, Mo.
Colorado Fuel Co.....	Trinidad, Colo.	Missouri Pacific Hospital.....	Fort Worth, Tex.
Colorado College.....	Colorado Springs, Colo.	Missouri Pacific Hospital.....	Marshall, Tex.
Confederate Home.....	Huskinsville, Mo.	Missouri Pacific Hospital.....	Kansas City, Mo.
Confederate Veterans' Home.....	Atlanta, Ga.	Missouri Penitentiary.....	Jefferson City, Mo.
Corboly, The.....	Kansas City, Mo.	Mo. Reform School for Boys.....	Booneville, Mo.
Cosmopolitan Hotel.....	Bakersfield, Cal.	Montesano.....	Montesano Springs, Mo.
Crosby House.....	Beaumont, Tex.	Monett, The.....	Monett, Mo.
Crow House.....	Callettsburg, Ky.	Monter Hotel.....	Selma, Kas.
Culver Park Hotel.....	Marmont, Ind.	Montezuma Hotel.....	Nogales, Ariz.
D. & R. G. R. R. Eating House.....	Salida, Colo.	Morris Mercantile Co., The.....	Green River, Wyo.
Danison Road and Gun Club.....	Buena Vista, Wagon Wheel Gap, Colo.	National Hotel.....	Mound City, Ill.
Denver Hotel.....	Denver, Colo.	National House.....	East St. Louis, Ill.
Despland, Leon.....	Daytona, Fla.	New Hotel.....	Barnardville, N. J.
Dixon Hotel.....	Omaha, Colo.	New Hotel.....	Talequah, I. T.
Dole House.....	Mattoon, Ill.	New Hotel.....	Taylorville, Ill.
Dreyer, J. H.....	Carrollton, Mo.	New Lexington Hotel.....	San Antonio, Tex.
Dyer, D. F.....	Rogers, Ark.	New Mexico Penitentiary.....	Salta Fe, S. M.
Elson, T. W.....	Charlottesville, Va.	New Pittsfield Hotel.....	Pittsfield, Ill.
Enterprise Hotel.....	Hico, Colo.	Niedringhaus, F. G.....	Granite City, Ill.
European Hotel.....	Denver, Colo.	Ohio Asylum for Insane.....	Toledo, Ohio.
Field, W. G.....	Toledo, Tex.	Ohio House.....	Chicago, Ill.
Fifth Avenue Hotel.....	Arkansas City, Ark.	Oriental Hotel.....	Dallas, Tex.
Florence Hotel.....	Florence, Colo.	Pacific Hotel.....	Jacksonville, Ill.
Fort Crook Mess Hall, U. S. Govern't.....	Fort Crook, Neb.	Pacific House.....	St. Joseph, Mo.
Fountain City House.....	Daytona, Fla.	Pallock House.....	Beatrice, Neb.
Freeman Hotel.....	Albany, Cal.	Park Place Hotel.....	St. Louis, Mo.
Fremont Hotel.....	Jacksonville, Fla.	Park House.....	Heardstown, Ill.
Galloway Female College.....	Searcy, Ark.	Patterson, M., & Son.....	New Bern, N. C.
Gibb's Restaurant.....	Denver, Colo.	Paxton Hotel.....	Omaha, Neb.
Gillespie Hotel.....	Salida, Colo.	Phenix Hotel.....	Shreveport, La.
Gilsey House.....	Denver, Colo.	Place Bluffs Hotel Ass'n.....	Place Bluffs, Ill.
Glendinning's Restaurant.....	Denver, Colo.	Pickwick Hotel Co.....	Jackson, Tenn.
G. N. Transit Co.....	Collingwood, Ont.	Pleaton Co. Insane Asylum.....	Stenterton, Pleaton Co. N. S.
Grand Hotel.....	Pa. bio, Wood.	Pilgrim Hotel.....	Marshalltown, Iowa.
Grand Missouri.....	Kansas City, Mo.	Pineville, The.....	Hockledge, Fla.
Grand Wind-or Hotel.....	Lincoln, Neb.	Porter, Chas. N.....	Pittsburg, Pa.
Grete, John.....	Silver City, Idaho.	Post Dispatch Summer Camp.....	Flash, Ill.
Hadfield & Co.....	Granville, Wis.	Pratt's Hotel.....	Little Rock, Ark.
Harbor Point Hotel.....	Harbor Point, Mich.	Quarles' House.....	Fayetteville, Ark.
Harden County Poor Farm.....	Iowa.	Quincy Park Hotel.....	Kansas City, Mo.
Harris, Geo. W.....	Madison, Tex.	Ralph Mining Pool.....	Silver City, Idaho.
Hellner, S. A.....	Baker City, Oregon.	Ray's Hotel.....	Merced, Ore.
Henshaw's Hotel.....	Denver, Colo.	Reed Springs Hotel.....	Reed Springs, Mo.
Higdon's Hotel.....	Meramec Heights, Mo.	Ridgeway Hotel.....	Dayville, Ala.
Hodges, Col. Henry C., A. Q. M., U. S. A.....	Jeffersonville, Ind.	Rivers Hotel.....	Rivers, Tex.
Home for the Friendless.....	Galena, Kas.	Riverview Hotel.....	Cape Girardeau, Mo.
Hotel Andrea.....	Kansas City, Mo.	Robertson Hotel.....	Hazlehurst, Miss.
Hotel Anthon.....	Fort Madison, Ia.	Rockwood House.....	Nearby, Mont.
Hotel Bacon.....	Cornwall, Iowa.	Royal Albion Hotel.....	Quebec, Canada.
Hotel Bonaventura.....	Kansas City, Mo.	Ryan & McDermott.....	Green River, Ore.
Hotel Broadway.....	Kansas City, Mo.	Hyder's Hotel.....	La Veta, Colo.
Hotel Carey.....	Wichita, Kas.	St. Clara's Hospital.....	Lincoln, Ill.
Hotel Carroll.....	Vicksburg, Miss.	St. George's Hotel.....	Kansas City, Mo.
Hotel Dixon.....	Omaha, Colo.	St. James Hotel.....	Winfield, Kas.
Hotel Endavor.....	Chicago, Ill.	St. James Hotel.....	Pueblo, Colo.
Hotel English.....	Indianapolis, Ind.	St. Joseph's Hospital.....	Denver, Colo.
Hotel Hurt.....	Marshall, Mo.	St. Joseph's Hospital.....	Alton, Ill.
Hotel Joseph's.....	Chicago, Ill.	St. Joseph's Hospital.....	Highland, Ill.
Hotel Palmyra.....	Orange, Cal.	St. Louis Prot. Orphan's Asylum.....	Keokuk, Iowa.
Hotel Perkins.....	David City, Neb.	St. Margaret's Hospital.....	Webster, Mo.
Hotel Ramona.....	Cascade Canon, Colo.	St. Mary's Hospital.....	Kansas City, Mo.
Hotel Rennie.....	Bement, Ill.	St. Nicholas Hotel.....	Decatur, Ill.
Hotel Stillwell.....	Pittsburg, Kas.	Salina Normal University.....	Salina, Kas.
Hotel Victoria.....	Norman, Okla.	Sare Hotel.....	Vincennes, Ind.
Hodson's Hotel.....	Richfield, Cal.	Sauer's H. A. House.....	Taylorville, Ill.
Huntington House.....	St. Scott, Kas.	Sauk Centre House.....	Sauk Centre, Minn.
I. & G. N. R. R. Hospital Dept.....	Palestine, Tex.	Seventeenth St. Restaurant.....	Denver, Colo.
Indian Industrial Training School.....	Perris, Cal.	Sherman House.....	Denver, Colo.
Ingers House.....	Bellfontaine, O.	Showers, O. J.....	Long Pine, Neb.
Interrate Hotel.....	Independence, Ia.	Soldier's Home.....	Pueblo, Colo.
Iowa Hospital for Insane.....	Pueblo, Colo.	Southern Club.....	Hot Springs, Ark.
Iowa House.....	Jefferson Barracks Mess Hall, Jefferson Barracks, Mo.	Stanley & Dunlap.....	Kansas City, Mo.
Johnson's Hotel.....	Castle Rock, Colo.	Stankle Bros. Restaurant.....	Denver, C. O.
Ketchen H. & Co. Hotel.....	Leadville, Colo.	Stark, John W., & Sons.....	Fort Gibson, Ind. Ter.
Lacelle Hotel.....	Pueblo, Colo.	State Asylum No. 3.....	Nebraska, Mo.
Lakeview Hotel.....	Marmont, Ind.	State Industrial Home for Girls.....	Chillicothe, Mo.
Lamar House.....	Lamar, Mo.	State Lunatic Asylum No. 1.....	Fulton, Mo.
Lamar Restaurant.....	Nampa, Idaho.	State Normal School.....	Mansfield, Pa.
Lincoln House.....	Lincoln, Ill.	State Penitentiary.....	Denver, Colo.
Lindenwood College.....	St. Charles, Mo.	State Prison.....	Jackson, Mo.
Logan & Whaley.....	Marshall, Tex.	Stewart House.....	Lexington, Ind.
Longmont Hotel.....	Atlantic City, N. J.	Stockyards Hotel.....	Kansas City, Mo.
Luna House.....	Idaho Falls, Idaho.		
Martin & Day.....	Pass Christian, Miss.		
Martins House.....	Manitou, Colo.		
Mansion House.....	Fort Worth, Tex.		
Matheson Alkali Works.....	Saltville, Va.		
McFar House.....	Glencoe, Ont.		

Syracuse B.
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Territory I.
Texas Con.
The Colum.
The Gumbo.
Tramwell.
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Transit Ho.
Tremont H.
True's Hotel.
Tuttle Mig.
Union Hotel.
Union Hotel.
Victor Hotel.
Wagner, J.
Walt's Hotel.
Walker Ho.
Washington.
Watson Ho.
Watson Ro.
Webster Ho.
Western Ho.
Western La.
Wheaton Ho.
Whitler Ho.
Windor Ho.
Woodbine.
Woodson Ho.
World's Fair.

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Monarch M.
Revenue T.
Virginia V.
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Syracuse Hotel.....Syracuse, Neb.
Terrace Hotel.....La Veta, Colo.
Territory Insane Asylum.....Provo, Utah.
Texas Confederate Home.....Austin, Tex.
The Columbia Co. Farmers' Corporation, Dayton, Wash.
The Cumberland, Tenn., Land Co., Olive Springs, Tenn.
Tramwell, J. W.....Holdrege, Neb.
Tramwell, J. W.....Lincoln, Neb.
Transit House.....Chicago, Ill.
Tremont House.....La Harpe, Ill.
True's Hotel.....Pullman, Wash.
Tuttle Mfg. & Supply Co.....Warm Springs, Mont.
Union Hotel.....Denver, Colo.
Union Hotel.....Galesburg, Ill.
Vicksburg Hotel Co.....Vicksburg, Miss.
Victor Hotel.....Denver, Colo.
Wagner, J. M., Restaurant.....Kansas City, Mo.
Walt's Hotel.....Decatur, Ill.
Walker House.....Toronto, Ont.
Washington, The.....Kansas City, Mo.
Watson House.....Telluride, Colo.
Watson Restaurant.....Denver, Colo.
Webster Hotel.....Denver, Colo.
Western Hotel.....Denver, Colo.
Western Lake Resort Co.....Clear Lake, Iowa.
Western Normal College.....Shenandoah, Ia.
Wilber House.....Wilber, Neb.
Windsor Hotel.....Lincoln, Neb.
Woodbine Building Co.....Woodbine, Iowa.
Woodson Institute.....Richmond, Mo.
World's Fair Temp. Encamp. Chicago, Ill.

CAMP.

Mickey Breen.....Ouray, Colo.
Monarch Mining Co....."
Revenue Tunnel Co....."
Virginia Mine....."
Wooding Camp.....Deadwood, Dak.

WATERVILLE, MINN.

WROUGHT IRON RANGE CO., St. Louis.

Gentlemen—I am happy to say that I have had a Home Comfort Range for the last six years, and know that it can't be beat. It uses less fuel and does better work than any cooking apparatus I ever saw. It has been thrown out of the window twice while the house was burning, and shows no damage. There are "no flies" on the Home Comfort Range. Yours truly,

L. ALEXANDER.

NEW HOTEL RENNICK,
BEMENT, ILL., Feb. 24, 1893.

WROUGHT IRON RANGE CO., St. Louis.

Gentlemen: If we could not get another of your ranges, I would not take \$1,000 for this one. It fills the bill in every lot. It is a giant worker, and I only wonder why I have tried to run a hotel this long without this indispensable stove.

Very respectfully,

A. C. MAYO.

OFFICE OF BOARD OF MANAGERS,
THE TEXAS CONFEDERATE HOME,
AUSTIN, TEXAS, June 29, 1891.

WROUGHT IRON RANGE CO., St. Louis.

Gentlemen—The Home Comfort Range from your factory has been in constant use at the Confederate Home, located in this city, since May, 1889, and has given entire satisfaction. We have had a large number of professional cooks employed during the past two years, and they all pronounce it the most superior range they ever used. It is now in good condition, and bids fair to serve our purpose for several years to come. I have one in use in my family, and I would not exchange it for any stove or range I have ever seen.

HENRY E. SHELLEY,

Pres't Board of Mgrs. Confederate Home.

STATE INSANE ASYLUM, No. 3,

NEVADA, Mo., March 25, 1889.

WROUGHT IRON RANGE CO., St. Louis.

Gentlemen—The Home Comfort Centre Range and outfit purchased of you July, 1887, for use in this Asylum, have been in constant use since the opening of the institution, and have proven entirely satisfactory in all respects. For an institution of this kind it cannot be excelled for perfectness, durability and economy. We can cheerfully recommend your goods to any one desiring a first class range or kitchen outfit.

Yours respectfully,

R. D. YOUNG, M.D., Supt.

A. CUMMINS, Steward.

St. Louis, July 28, 1892.

WROUGHT IRON RANGE CO., St. Louis.

Gentlemen—I am highly pleased with the Range bought from you May 4th, and find it to be the most satisfactory I have ever used.

Yours respectfully, F. H. VERBORG.

St. Louis, July 12, 1892.

WROUGHT IRON RANGE CO., St. Louis.

Gentlemen—Yours of the 20th received, with state, have been using your range for the last five months, with the best of satisfaction, for general cooking, baking, etc.

Respectfully, JOHN W. REINHARDT,

3821 Windsor Place.

EAST ST. LOUIS, ILL., July 30th, 1892.

WROUGHT IRON RANGE CO., St. Louis.

Gentlemen—In April this year I purchased from you one of your Home Comfort Ranges, and it affords me pleasure to bear testimony to you of its value. The range is certainly worthy of the name it bears, and I regard it as the best range that I have ever used.

Yours truly, J. A. LINDSAY.

St. Louis, July 29th, 1892.

WROUGHT IRON RANGE CO., St. Louis.

Gentlemen—Replying to your favor of the 28th inst., would say that the range purchased several years ago was for Mrs. Jordan, 5726 Morgan St.

The range purchased in May, 1892, is for my own use and I would not be without it. I think the name "Home Comfort" is most appropriate one.

Very respectfully, E. A. MEYSENBURG.

St. Louis, August 3, 1892.

WROUGHT IRON RANGE CO., St. Louis.

Gentlemen—Having had one of your Home Comfort Ranges in my kitchen for the past three months, and after giving it a thorough trial, take great pleasure in recommending same.

Respectfully yours, MRS. R. C. WADE.

3522 Morgan Ford Road.

St. Louis, July 28, 1892.

HOME COMFORT RANGE CO., St. Louis.

Gentlemen—I have given your Home Comfort Range a fair trial, and am pleased to say that it is the most satisfactory range I have had in my house for years. Previous to purchasing your range I had two stoves, both of which proved very unsatisfactory. Now, I can cook, bake, etc., with pleasure. And any person purchasing a stove, I would advise them to use the wrought iron Home Comfort Range, and believe me to be,

Very respectfully,

S. DI FRANZA.

per Mrs. S. DI FRANZA,
2830 Franklin Ave.

WHAT HOTEL MEN AND OTHERS THINK.

Hulbert, Howe & Chassaing, proprietors Lindell Hotel, write as follows: "The range placed in our kitchen by your firm is decidedly the best we have ever used; and your claim as to weight of steel and iron you would use has been fulfilled; and we find that the range can be used to its fullest capacity with 25 per cent. less fuel than was consumed by the one just thrown out by us, which had only been in two years. The absence of all brick in flues, or fire brick in the fire box, will certainly simplify and lessen the cost of repairs largely. We have each been in the hotel business twenty years or more, and are emphatic in our endorsement of your goods as the best by long odds we have ever used; and we hold that they are cheap at 50 per cent. more than any range we know of."

Thos. P. Miller, proprietor of St. James Hotel, corner Broadway and Walnut St., this city, writes April 5, 1889: "The large fourteen-foot Home Comfort Range, which has been in satisfactory use for the past year, is in as perfect order as the day it was received by me. It has done more than all that was claimed for it, and we recommend it to the hotel fraternity as a complete success."

Peter A. O'Neill, proprietor of the Union Depot Eating House, under March 22, 1889, writes us: "During the year I have had your range in my kitchen here I have had no trouble with it whatever. It has been in constant use, with a red-hot fire kept up through the entire day. The need of repairs is so seldom that the outlay for same has been very small. I have to look back a whole year to verify one bill with another. I can strongly recommend it for hotels, restaurants, etc."

Goerlich & Helfensteller, the famous caterers, write: "Having used one of your 24-hole 3-oven Home Comfort Ranges at the House of Public Comfort in the Fair Grounds for the last five years, we think we are competent judges of its merits. We have cooked for over 1,000 people at a time, and, notwithstanding the severe test it was always subject to, the repairs have been very little. To prove our faith in the Home Comfort, we will place another in the kitchen of our new restaurant and clubroom at Bellevue, corner King's Highway and Easton Avenue."

Frank A. Nagel, St. Louis, says: "The two large double-oven ranges you placed in my restaurant have proven to be thoroughly satisfactory. Economical in fuel, bake perfectly, and afford abundance of hot water. With my experience and knowledge of other ranges, I can say most emphatically, I believe the Home Comfort stands without an equal. I most heartily recommend it."

J. L. Griswold, proprietor Laclede Hotel, St. Louis, endorses what his steward, A. C. Howard, says of our range: "The range furnished our hotel by your company is giving the most perfect satisfaction. I consider it in many respects the best I have ever seen in twenty years experience."

BOATMEN'S BANK, 4th & Washington Ave., }
ST. LOUIS, March 24, 1891.

WROUGHT IRON RANGE CO., St. Louis, Mo.

Gentlemen:—About two years ago I gave you a testimonial concerning your Home Comfort Range, which I had a short time before put in the kitchen of my private residence, and which, as I then said, was working very satisfactorily.

I have no reason since for changing my mind on the subject—on the contrary, being confirmed in my views of its excellence, and wanting a cooking apparatus on an extensive scale for the kitchen of the Boatmen's Bank, in our new building, corner Fourth and Washington Avenue, I gave your Home Comfort Range preference over all others offered, and am now prepared, after a fair trial of this large range, to recommend it unqualifiedly to all persons needing a thoroughly reliable, satisfactory and economical cooking range. Very truly yours,

W. H. THOMPSON, *Cashier.*

MIDLAND HOTEL,
KANSAS CITY, Mo., July 11, 1891. }

WROUGHT IRON RANGE CO., St. Louis, Mo.

Gentlemen:—Your letter of June 19th duly received. We have used your range for the last four years. We have had two chefs in the last four years, and they have both been well pleased with your range, and also our steward, Mr. Clark, who is a thorough steward, and we can highly recommend your range to any hotel men who wish to buy one; and if we should ever make a change in our range, we would duplicate the order, as we consider it the best we have ever used.

Yours truly,

C. G. BAIRD, *Manager.*

ST. LOUIS, Feb. 3, 1892.

WROUGHT IRON RANGE CO., City.

Gentlemen:—The four large ranges you have placed in my restaurant are giving perfect satisfaction the past year, and are in as perfect order as the day received. I also find that they consume less fuel than any other ranges we have ever used. I can cheerfully say, I believe the Home Comfort is the best we have ever tried.

C. A. WICKHAM.

Joseph Girard, proprietor Planters' House, St. Louis, says: "We are using one of your Wrought Iron Ranges in our hotel. It gives perfect satisfaction, and requires very little to keep it in repair. I recommend it highly in every respect to all hotel keepers in the United States."

HOTEL BELVEDERE.

St. Louis, Mo., May 5, 1891. }

WROUGHT IRON RANGE CO., St. Louis.

Gentlemen—After a most thorough trial of your Home Comfort Range, in justice I must say that it is the most perfect baker and cooker generally I have ever used. Having been in the hotel business for nearly thirty years, it has given me the opportunity of testing nearly all the leading makes of ranges in the United States. In truth and justice, I must say yours gives the most perfect satisfaction of any range I have ever used.

Respectfully,

F. S. ANDREWS,

Hotel Belvedere, Washington Ave. & 13th St.

FOREST PARK UNIVERSITY.

St. Louis, Mo., Sept. 20, 1891. }

WROUGHT IRON RANGE CO., St. Louis.

Gentlemen—The large double Home Comfort Range that you placed in Forest Park University is indeed a true "Home Comfort." I asked our cook, Aunt Lucy, who has been with us twenty years, how she liked it, and she said: "It couldn't be better than it is. I like it ten times better than the other one."

Truly yours,

ANNA SNEED CAIRNS.

President of Forest Park University.

FT. WORTH, TEX.

WROUGHT IRON RANGE CO., St. Louis, Mo.

Gentlemen—Thinking you would like to hear how your Centre Range is doing, will say, we have been using it nearly twelve months now, and it has given us complete satisfaction. We have used a number of different ranges in the hotel business, but like the Wrought Iron Range better than any we have seen. We extend the privilege to use this letter in any way you see fit.

Yours truly,

W. W. & B. H. DUNN.

Dr. C. A. Rockwood, proprietor of the Rockwood House, Nevada, Mo., March 24, 1889, writes: "I am using in my hotel one of your twelve-hole 'LL-3' Home Comfort Ranges, bought of you last year. I find it perfect in all respects—in fact, the best cooking apparatus I have ever seen. Both the ovens can be used at the same time satisfactorily. The baking and roasting is simply perfection; also the pressure-tank, furnishing hot water to all parts of the house. It is also the most economical range in the use of fuel that has come under my notice. I can unhesitatingly recommend it to any one desiring a first-class range."

H. A. Tobey, M. D., Supt. Toledo, Ohio, Asylum for Insane, says: "We are very much pleased with the range that we bought last May for this institution. It gives entire satisfaction, and is all that you claim for it. It is neat in appearance, economical in fuel, and strong and well made. I shall take pleasure in recommending your range to anyone you may choose to refer to me."

W. A. Freeman, proprietor of Freeman's Hotel, Auburn, Cal., writes: "I have a three-M Home Comfort Range, purchased from the Wrought Iron Range Company, of St. Louis, and have been using it for one year. I find it just as represented, and most cheerfully recommend the Home Comfort as the best range in use."

HONORED AT HOME.

The Wrought Iron Range Company of St. Louis differs from some prophets in history. This great corporation is honored in its own country, as is clearly shown by the following testimonials which it has just received:

St. Louis, Mo., Dec. 8, 1893.

The Wrought Iron Range Co. placed one of their Home Comfort Ranges, twenty feet long, in our kitchen on July 20, 1893. The range has been in constant use since that time, and we have never replaced any part of the top; they are yet in first-class condition. The range has given us perfect satisfaction in every respect. We burn soft coal.

HOWE & CHASSAING,

Proprietors Lindell Hotel.

St. Louis, Mo., Dec. 8, 1893.

The Wrought Iron Range Co. placed one of their Home Comfort Ranges, twenty-eight feet long, in the kitchen of the Mercantile Club, on June 28, 1892. It has been in constant use ever since and has given us good satisfaction. We burn hard coal.

A. C. BESCHMAN,

Manager.

JEFFERSON CITY, MO., }

May 17, 1889.

WROUGHT IRON RANGE CO., St. Louis.

Gentlemen—I used one of your ranges in my residence in St. Louis for several years previous to my removing to Jefferson City, and soon after becoming located here procured one for the house in which I now reside. So far as my information extends, both ranges have given good satisfaction.

Respectfully,

D. R. FRANCIS.

CLUB HOUSE, SAN JUAN, COLO.

WROUGHT IRON RANGE CO., St. Louis.

Gentlemen—It affords me much pleasure to advise you by this letter that the new Home Comfort Range we purchased from your company has given us admirable satisfaction; it seems to be just perfection.

Our cook (who is an artist in his line, and has a reputation in Europe as well as this country) is most enthusiastic in its praise, saying he believes it to be the best range manufactured on earth.

This is no mean praise, coming from one who has used all ranges made in this country, as well as England, Germany and France.

I have the honor to be, Very truly, etc.,

L. L. MAUGHES,

Pres't Denison Rod and Gun Club.

CLUB HOUSE, SAN JUAN, COLO.

WROUGHT IRON RANGE CO., St. Louis.

Gentlemen—This is to certify that I was the chief cook this season, at their Club House, of the Denison Rod and Gun Club. That I used the new Home Comfort Steel Range you furnished them. That I have been a cook by profession for over fifteen years. That I have been engaged as cook in New York City, and all the principal cities of the Atlantic Coast, by the Cunard and the White Star lines of steamships. That this range is fully the equal, if not the best, I have ever used. It certainly reflects high credit on your skill as a builder, and is equally a joy to the profession I follow.

R. H. BAILEY.

PRIVATE OFFICE LINDELL HOTEL, }
St. Louis, Dec. 30, 1891.

WROUGHT IRON RANGE CO.

Dear Sirs:—Your Company is a very well known institution, but we question if anyone not on the inside is aware of its magnitude—that it has 350 men to represent it, covering almost completely the entire Union. It seems almost like taking coals to Newcastle for a St. Louis Range man to sell his product in an iron-hearted country of which Pittsburg is the center. When your Company engaged rooms and accommodations at the Lindell Hotel for 300 of its commercial travelers we began to open our eyes, and wondered what your capacity was; but when your representatives arrived and we saw the character and stamp of the men, our only wonder was that you did not enlarge your factory. In all our experience (we have never before had a similar one) we have never had so large a body of men that deported themselves in so thorough a gentleman-like manner; a more temperate set of men we have never seen; and with such an "esprit de corps" among them that wonder is lost in admiration at the business sagacity that should create them. We hope that this annual reunion will not be omitted as the years roll by. Very respectfully,

HULBERT, HOWE & CHASSAING,

Proprs.

[This hotel is now using one of our largest and latest style 4-oven and 4 fire-box Ranges.]

WEIGHTS AND MEASURES—TABLES.

TROY WEIGHT.

24 grains.....make 1 pennyweight.
20 pennyweights....." 1 ounce.
By this weight gold, silver and jewels only are weighed. The ounce and pound in this are same as in Apothecaries' Weight.

APOTHECARIES' WEIGHT.

20 grains.....make 1 scruple.
3 scruples....." 1 dram.
8 drachms....." 1 ounce.
12 ounces....." 1 pound.

AVOIRDUPOIS WEIGHT.

16 drachms.....make 1 ounce.
16 ounces....." 1 pound.
25 pounds....." 1 quarter.
4 quarters....." 1 hundredweight
2,000 pounds....." 1 ton.

DRY MEASURE.

2 pints.....make 1 quart.
8 quarts....." 1 peck.
4 pecks....." 1 bushel.
36 bushels....." 1 chaldron.

TIME MEASURE.

60 seconds.....make 1 minute.
60 minutes....." 1 hour.
24 hours....." 1 day.
7 days....." 1 week.
4 weeks....." 1 lunar month.
28, 29, 30 or 31 days....." 1 calendar month

LIQUID OR WINE MEASURE.

4 gills.....make 1 pint.
2 pints....." 1 quart.
4 quarts....." 1 gallon.
31½ gallons....." 1 barrel.
2 barrels....." 1 hogshead.

CIRCULAR MEASURE.

60 seconds.....make 1 minute.
60 minutes....." 1 degree.
30 degrees....." 1 sign.
90 degrees....." 1 quadrant.
4 quadrants or 360 degrees....." 1 circle.

LONG MEASURE—DISTANCE.

3 barleycorns.....make 1 inch.
12 inches....." 1 foot.
3 feet....." 1 yard.
5½ yards....." 1 rod.
40 rods....." 1 furlong.
8 furlongs or 1,760 yards....." 1 mile.

CLOTH MEASURE.

2½ inches.....make 1 nail.
4 nails....." 1 quarter.
4 quarters....." 1 yard.

MISCELLANEOUS.

3 inches.....make 1 palm.
4 inches....." 1 hand.
6 inches....." 1 span.
18 inches....." 1 cubit.
21.8 inches....." 1 Bible cubit.
2½ feet....." 1 military pace.
1 knot or 6,080.7 feet....." 1 nautical mile.

SQUARE MEASURE.

144 square inches.....make 1 square foot.
9 square feet....." 1 square yard.
30¼ square yards....." 1 square rod.
40 square rods....." 1 rood.
4 roods....." 1 acre.

SURVEYORS' MEASURE.

7.92 inches.....make 1 link.
25 links....." 1 rod.
4 rods....." 1 chain.
10 sq. chains or 160 sq. rods....." 1 acre.
640 acres....." 1 square mile.

MAYOR'S OFFICE, ST. LOUIS, }
Jan. 4, 1892.

WROUGHT IRON RANGE CO., City.

Gentlemen—Already the range has given us great comfort, and I can hardly explain why we have been without such a comfort so long.

Yours truly,

EDW. A. NOONAN, Mayor.

WROUGHT IRON RANGE CO., St. Louis.

Gentlemen—The Home Comfort Range purchased six years ago has given entire satisfaction, and we cheerfully recommend it to every household.

Respectfully,

S. S. PORTER, M. D.,
3707 Westminster Place.

OFFICE COMMISSIONER OF SUPPLIES.

WROUGHT IRON RANGE CO., St. Louis.

Gentlemen—I have given your Home Comfort Range a thorough trial, and cheerfully state that it has proven satisfactory in every particular, and I regard it as one of the best made.

Yours truly,

D. P. ROWLAND.

ST. LOUIS RECOMMENDATIONS.

Father Girard D. Powers, of the Immaculate Conception, says: "I take great pleasure in stating that I am entirely satisfied."

Professor James K. Hosmer, of the Washington University, speaks thus: "I like the range very much and have no objection to have it go on record."

Mrs. Girard B. Allen bears this testimony: "You are at liberty to state that the Home Comfort Range meets my every expectation."

George S. Foster, Manager of the Fairbanks Scale Company, speaks thus: "The oven bakes well, and the heat is under perfect control. I have tried both hard coal and coke, and the range works well with either. It is really a Home Comfort."

J. T. Drummond, of the Drummond Tobacco Co., does not hesitate to say: "It is impossible to conceive of anything better in the cooking line."

Wm. E. Burr, late President of St. Louis National Bank, writes: "The Home Comfort is in all essential qualities the best article we have ever had in our kitchen."

Mrs. F. McClain, Secretary Episcopal Orphans' Home, asserts: "Our Home Comfort Range has for four years been in constant use and has given entire satisfaction."

Leonard Roos, the well known furrier, writes: "I seldom recommend an article for another's use, but I will say that the Home Comfort is superior to any similar article manufactured."

Peter Oakes, whose name suggests sweet thoughts, is on record thus: "I do not hesitate to recommend the Home Comfort as the best range that can be made."

W. E. Barnes, Editor of The Age of Steel, responds: "I believe the Home Comfort to be the most perfect cooking apparatus extant."

Edwin Freegard, President Commercial Printing Co., is not behind others in saying: "Our experience with the Home Comfort Range, after more than nine years use, proves it to be the best cooking apparatus we ever had. It stands fire much better than any other and consumes less fuel. We did not spend five cents for repairs during five years."

D. C. Nugent, of Nugent Bros., says: "Once more we are well pleased; it does all you claim."

Wm. K. Ryan, of Scruggs, Vandervoort & Barney, writes: "It is the most excellent article I have ever purchased, and is most happily named Home Comfort."

Dr. Isaac N. Love, the well known physician of this city, says: "The comfort and happiness of the home is certainly subserved by the possession of the Home Comfort Range. After a house-keeping experience of eleven years, my wife had suffered more or less harassment and annoyance chargeable to various sorts of cooking outfit, the blame having been wrongly located in the house, due by dealers in unsatisfactory stoves. Our kitchen had become such a 'thorn in the flesh' to us that Mallock's problem—'Is life worth living'—seemed likely to receive a negative decision. Our attention was directed to the claims of your Wrought Iron Range, and the purchase of one was soon an accomplished fact. The result? In every way satisfactory. Our cooks no longer leave us. A shadow has disappeared from our home. Life is now worth living, and the Home Comfort is a luxury we long have sought in vain. Overdried bisuits and underdone fowls, that used to vex us, have disappeared up the innocent flue which was so unjustly blamed as the cause of all our woes. Suffice it to say, we think the Home Comfort Range the acme of perfection."

D. Crawford says: "Without exception the Home Comfort is the best range I have found during my housekeeping experience."

A. Weyl, of the Dozier-Weyl Cracker Co., says: "The Home Comfort Range is no myth but a reality—a household treasure."

Joseph Garneau, of the Jos. Garneau Cracker Company, says: "You are at liberty to use my name, as my Home Comfort Range has proven highly satisfactory."

Col. Joseph Hill, Superintendent of the Vandalia Railroad, writes: "Our Home Comfort Range is an attractive piece of kitchen furniture. It works to perfection, and I am glad of the opportunity to recommend it."

W. H. Coggeswell, Freight Agent of the Lackawanna Line, says heartily: "Beyond question the best in use."

I. H. Brown & Co., the enterprising publishers, write us: "That they find but one verdict in regard to the Home Comfort Range."

Martrom D. Lewis, late Public Administrator, writes: "I have used the Home Comfort Range a sufficient length of time to know that nothing better can be procured."

John Lindsay, Chief Engineer of Fire Department of St. Louis, writes: "It gives me great pleasure to say that we have one of your Home Comfort Ranges in use at my residence, 2707 Walnut Street, and it gives entire satisfaction. Mrs. Lindsay is very much pleased with it, and can recommend it as a great comfort to any home."

C. Shaler Smith, the Civil Engineer who built the St. Charles Bridge, writes: "The Home Comfort Range is strong, well made, satisfactory, and does its work with certainty and dispatch."

Rev. John Snyder, Pastor of the Church of the Messiah, says: "My Home Comfort Range more than meets every requirement, and in every particular it has given absolute and perfect satisfaction."

Louis Glaser, Secretary Home for Aged and Infirm Israelites, 3652 N. Jefferson Avenue, writes: "Our superintendent informs us that he is very well satisfied with the range bought of you, and that it meets all requirements."

C. N. Stevens, Purchasing Agent M., K. & T. Railway, writes: "The 'officers' mess' to whom you sent a Home Comfort Range desire me to state that it has proved in every respect the most perfect range which they have ever seen. The experienced cook in charge declares the range to be 'boss.' Our mess consists of the Receiver, H. C. Gross; the Traffic Manager, J. Waldo; the Treasurer, B. P. McDonald; the General Ticket and Passenger Agent, I. A. Taylor; the Receiver's Secretary, J. H. Hill; and C. N. Stevens, Purchasing Agent."

John Matthews, Pastor of St. John's M. E. Church South, 2903 Pine Street, says: "We have had our range long enough to test its value, and I must say that my wife is delighted with it, and says that it is well named Home Comfort, as it is all that any housewife could desire. It deserves the highest commendation."

S. Seasongood writes: "In reply to your inquiry of May 6th, I beg to state that we are perfectly satisfied with your Home Comfort Range. It has saved lots of coal and lots of advertising for cooks; we would not be without it."

Mrs. Harriet M. Tuttle, wife of the Bishop of the Episcopal Diocese of Missouri, writes as follows: "I have great pleasure in stating that one of the Home Comfort Ranges of the Wrought Iron Range Company has been in use at our house for two and a half years, and that it has given us entire satisfaction in every particular."

John D. Shaffer, Supt. House of Refuge, writes: "We have been using a Home Comfort Range for several years and it has given satisfaction in all respects."

George H. Graves, formerly with the St. Louis Club, says: "I take pleasure in recommending to the public your range for hotels and clubs. I have been using one for the past five years and find it more complete and desirable than any I have ever used. The range has given entire satisfaction in every respect, and I consider it by far the best on the market. I have no fears in recommending the Wrought Iron Range Company to all wishing to purchase."

J. L. Boland, Stationer, says: "I consider the range I have in use perfect, and would not be without one at double the cost."

The Board of Managers of Women's Christian Home says: "We desire to add our testimony in favor of the Wrought Iron Range bought of your establishment a short time ago. It has given us eminent satisfaction in every particular, and we are very well pleased with it."

J. J. Harty, Rector of St. Leo's Church, 23rd and Mullanphy Streets, says: "The Home Comfort Range bought for St. Leo's Rectory gives satisfaction."

Thomas O'Reilly, M. D., testifies: "I have used your range for over a year, after a long experience with ranges of other makes. I can see no evidence of wear to indicate one year's use, consequently it must be durable; and my cook, who has been in my employment for many years, says it works with greater economy of fuel and much more uniformity than any other she has cooked with."

D. P. Outten, Chief Surgeon Missouri Pacific Railway System, Hospital Department, finds the ranges all that is claimed for them, and says so in the following terms: "The Hospital Department of this system has been so thoroughly pleased with your ranges that it uses no other. We have one in St. Louis Hospital, one in Sedalia Hospital, one each in Fort Worth and Marshall Hospitals, and expect to put one in Palestine Hospital when completed. These ranges have given complete satisfaction; they are economical in fuel, perfect in cooking and do not render our kitchens unreasonably hot; hence it is easier upon cooks than any other range we have tried. In fact, we are satisfied, and can honestly recommend them as being perfect for culinary purposes."

Edw. Devoy, of the firm of Devoy & Feuerborn, endorses as follows: "We are using one of your Home Comfort Ranges the last two years, and we are well pleased with it. It is as good as new to-day, and gives satisfaction in every respect."

R. A. Campbell, ex-Lieutenant-Governor, and Comptroller of the city of St. Louis, says: "We have used one of your Home Comfort Ranges for more than two years, with entire satisfaction. It is a success in every particular, and it is in fact what its name indicates—truly a Home Comfort."

Le Grand Atwood, M. D., late Superintendent St. Louis Insane Asylum, writes: "At this institution there has been in constant use for three years past three of your excellent Home Comfort Ranges. They have been subjected to every test, and I take pleasure in writing and transmitting this testimonial to their superiority."

Mrs. J. C. Orrick, wife of J. C. Orrick, late law partner of the Minister of the Interior, Gen. J. W. Noble, says: "I have used your Home Comfort Range for more than a year and it has proved entirely satisfactory."

M. Griffin, City Pass. Agt. Mo. P. R. R., says: "I take pleasure in saying that the range I bought of you last year gives perfect satisfaction, and fully justifies all claims you make in its behalf. If I could not get another one I would not sell it for three times what it cost me."

The Managers of the Girls' Industrial Home, 718 N. 18th St., write: "Having used your Home Comfort Range for over a year, we are prepared to give our opinion of its many excellencies. Our family averages sixty persons. The range does its work beautifully and is perfectly satisfactory; uses a smaller quantity of coal and gives far better service than any other stove or range we have used in the thirty-six years of our institution."

Chas. F. Joy, President Elks Club, says: "I desire to express to you my admiration of the elegant kitchen outfit you furnished the Elks Club. Not only is the large double range perfect for all purposes, but the carving and steam table and charcoal broiler give entire satisfaction."

Frank Gallenle, ex-President St. Louis Merchants Exchange, says: "I have been using a Home Comfort Range for many years, and it has never failed to give perfect satisfaction."

F. W. Paramore writes: "The kitchen of my new residence, 4033 Westminster Place, was rated too small by several housekeepers; but when they saw it furnished with your new range, it took up so little room and was so compact, the verdict is 'plenty large enough.' The range gives excellent satisfaction, and I cheerfully recommend it as being the best in the market."

James E. Withrow, Judge of Circuit Court, writes: "One of your Wrought Iron Ranges has been used at my residence for the past year, and I can safely say that it has proved very satisfactory."

The Sisters of St. Mary, 1536 Papin St., say: "We have in use your 'MM' (sixteen-hole) Home Comfort Range, and we are glad to be able to state it has given entire satisfaction."

Hugh McKittrick, of Hargadine, McKittrick & Co., Wholesale Dry Goods, writes: "Your range gives good satisfaction; economical in fuel and does its work well."

E. Anson More, under date of April 13, 1889, writes: "I have been using your Wrought Iron Range (for hard coal) about six months, and take pleasure in saying it does good work, and gives entire satisfaction in every particular."

Mrs. Silas Bent, under date of June 15, 1889, writes: "It gives me pleasure to recommend your Home Comfort Range, which, in a trial of nearly two years, has proved very satisfactory and economical of fuel beyond any range I have used."

Bishop Bowman, of the M. E. Church, under date of January 2, 1890, writes: "Your range is entirely satisfactory. My family are much pleased with it."

J. W. Shepard, Secretary of the Mississippi Valley Dairy and Creamery Association, No. 600 Olive Street, writes, under date of May 9th, 1884: "It is some three months since I bought one of your Wrought Iron Ranges, and am pleased to report that it has given entire satisfaction. The method you employ in the range to regulate the draughts and the heat in the two ovens works admirably, and is so simple in its manipulation as not to require more than one lesson for the cook to thoroughly understand it."

Wm. H. Thompson, Cashier Boatmen's Saving Bank, March 26, 1889, says: "I take great pleasure in adding my testimony to the long list of 'recommends' which have been so justly bestowed on your Home Comfort Ranges. I don't know much about such things personally, but I do know that when the kitchen stove is not in good trim, life is rendered miserable by the complaints of the cook; and as I haven't heard from the 'mistress of the kitchen' since she has had the blessing of a Home Comfort (now six months or more), I infer that she has no grievance to file, and this is the best evidence (for which I am duly thankful) of the excellence of your range. It is proper also for me to state that during the past winter there has been a noticeable decrease in the demands on my coal pile, and I am informed by the cook that she never handled a range which consumed so little fuel. Altogether, dear sir, while I wouldn't like to pose as authority in such matters, I think I am in a position to recommend your range, and I unhesitatingly do so, over any other cooking apparatus we have ever tried at our house."

P. F. Burke, Secretary and Treasurer Illinois & St. Louis R. R. Co., March 25, 1889, says: "I take pleasure in bearing testimony to the superiority of your Home Comfort Range. We have had one in use in my family for six months, and it has been found complete in all its appointments, giving entire satisfaction. My wife is charmed with it."

E. B. Shultz, President Shultz Bolting Co., recommends as follows: "Having used one of your Home Comfort Ranges for six months, and having seen others used, I take pleasure in saying it has given entire satisfaction to myself and wife. I consider them a saving from 10 per cent. to 15 per cent. in coal over other ranges I have used."

Festus J. Wade, late Secretary of the great St. Louis Fair Association, says: "I could wish for nothing better."

B. D. Caldwell, Assistant General Passenger and Ticket Agent of Missouri Pacific Railroad writes, April 6, 1889: "I am glad to have an opportunity to express appreciation of the Home Comfort Range which was furnished by your company. It has given satisfaction in every way, and, on account of its general excellence, has been a source of gratification ever since it has been in use."

Geo. D. Capen, under date of December 30th, 1888, writes: "I am much pleased with the Home Comfort Range, which has been in use in my family now for about three years; having proved itself very satisfactory in every respect, being economical in the use of fuel, a splendid baker, and, from my standpoint, it is the best and most complete family range that is now offered to the public, and I have no hesitation in endorsing it in the strongest possible manner. Wishing you the greatest success in your business in this line, I remain, etc."

D. D. Walker, of the large Importing Dry Goods House of Ely, Walker & Co., says: "They are the best I ever saw."

M. W. Taylor, Asst. Genl. Frt. Agt. Vandalia Line, says: "It affords me great pleasure to confirm your recommendation of the Home Comfort Range we have been using now almost three years, and it certainly 'fills the bill' in every particular."

ST. LOUIS, MO., May 16, 1891.

WROUGHT IRON RANGE CO., St. Louis.

Gentlemen—Replying to yours of the 6th, I beg to say that it will give me great pleasure to say to you that the range which we bought something over a year ago has given excellent satisfaction. It is the nicest thing in the way of a stove or range that we have ever had; and in these times, when the "servant-girl question" is at its height, and housekeepers are so often without one, I have had to interview the range on several occasions personally, and must say I cannot find a single fault in it.

Yours truly,

W. W. SYLVESTER,
5739 Cabanne Place.

ST. LOUIS, MO., May 25, 1891.

WROUGHT IRON RANGE CO., St. Louis.

Gentlemen—I take pleasure in stating that I have used your Home Comfort Range in family cooking, and it has given perfect satisfaction in every respect. I have no fault whatever to find with it, and shall be pleased to recommend it on its own merits, as I have been more than pleased with the results obtained.

Your respectfully,

MRS. B. SPYER,
2924 Chestnut St.

ST. LOUIS, MO., May 1, 1891.

WROUGHT IRON RANGE CO., St. Louis.

Gentlemen—The Home Comfort is satisfactory in all respects.

MRS. A. B. EWING,
2740 Locust St.

ST. LOUIS, MO., May 8, 1891.

WROUGHT IRON RANGE CO., St. Louis.

Gentlemen—I have used your Home Comfort Range for several years, and find it highly satisfactory.

MRS. H. C. PIERCE,
40 Vandeventer Place.

ST. LOUIS, MO., May 7, 1891.

WROUGHT IRON RANGE CO., St. Louis.

Gentlemen—After having given your Range a fair and impartial trial, take great pleasure in recommending the same.

Respectfully,

CHRIS. STAHLIN,
3325 Indiana Ave.

ST. LOUIS, MO., June 2, 1891.

WROUGHT IRON RANGE CO., St. Louis.

Gentlemen—In reply to yours would say, if I could not replace it, money would not buy my Home Comfort.

You have my opinion of the Range in your sales to our Treasurer, Mr. H. H. Cordes, and others of this Company, who bought on my recommendation, and are well pleased.

Yours truly,

W. H. WULZE.

ST. LOUIS, MO., June 8, 1891.

WROUGHT IRON RANGE CO., St. Louis.

Gentlemen—The Home Comfort Range purchased of you has indeed proved itself a comfort. We have had it in use now over one year, and have had a chance to test it in every particular. For roasting, baking and broiling, in fact, any kind of cooking, it cannot be excelled. We therefore cheerfully recommend it to any one wishing a fine range.

Respectfully yours,

CLYDE ENSKINE,
4019 West Bell Place.

ST. LOUIS, MO., May 4, 1891.

WROUGHT IRON RANGE CO., St. Louis.

Gentlemen—In reply to your letter of inquiry, it pleases me to state that our Home Comfort Range purchased of you in 1890 has proved to be all that you then represented, and that it has given us entire satisfaction. I have no objection to your making use of this letter as a whole in any way that it may seem serviceable to you.

Yours respectfully,

ROBT. BARCLAY, M. D.

ST. LOUIS, MO., May 4, 1891.

WROUGHT IRON RANGE CO., St. Louis.

Gentlemen—When rightly managed the Home Comfort Range works beautifully; is economical in fuel, and uniform in its results; certainly the best I have ever used, and leaving nothing to desire.

MRS. G. A. BOWMAN,
2624 Washington Ave.

ST. LOUIS, MO., May 4, 1891.

WROUGHT IRON RANGE CO., St. Louis.

Gentlemen—I have used one of your ranges for about four years, and found it entirely satisfactory.

Respectfully,

GEO. S. BEERS.

ST. LOUIS, MO., May 1, 1891.

WROUGHT IRON RANGE CO., St. Louis.

Gentlemen—The Wrought Iron Home Comfort Range purchased of you last fall has given the greatest satisfaction. It is truly what its name implies, "Home Comfort," and under no circumstances would I do without it. As a saver of fuel it has no equal, and the oven is just perfect.

MRS. A. V. CHERBONNIER,
3627 Finney Ave.

ST. LOUIS, MO., May 18, 1891.

WROUGHT IRON RANGE CO., St. Louis.

Gentlemen—Replying to your favor of the 9th inst. in regard to your Range, I take pleasure in stating that the one I purchased from you in 1884 has proven entirely satisfactory. Among its good qualities are: Economy in the use of fuel; evenness in baking; easily regulated. In fact, I have found it a range well adapted in every detail for use in my kitchen, and it thus becomes agreeable for me to recommend it.

With best wishes, I remain,

Yours respectfully,

D. F. ADDINGTON.

ST. LOUIS, MO., May 20, 1891.

WROUGHT IRON RANGE CO., St. Louis.

Gentlemen—I take pleasure in stating that I am entirely satisfied with your Home Comfort Ranges, as well for baking, boiling and general cooking as for its cleanliness and the over-supply of hot water for my second-story bath-room.

Yours truly,

ALBERT KNELL,
Architect.

ST. LOUIS, MO., May 16, 1891.

WROUGHT IRON RANGE CO., St. Louis.

Gentlemen—The range I purchased from you nearly two years ago certainly surpasses anything of the kind ever used in my family. It is a quick and even baker, and furnishes us a bountiful supply of hot water for all household purposes. Its cleanliness alone deserves the gratitude of all good housekeepers, and to own a Home Comfort means to own a treasure.

Respectfully,

CHAS. A. M. SCHLIERHOLZ.

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St. Louis, Mo., May 9, 1891.
WROUGHT IRON RANGE CO., St. Louis.
Gentlemen—The Range we purchased of you
October 19, 1889, has been in constant use, and is
a great success. It affords us pleasure in recom-
mending same. Very respectfully,
T. R. PELLIS.
2008 Rutger St.

St. Louis, Mo., May 5, 1891.
WROUGHT IRON RANGE CO., St. Louis.
Gentlemen—I purchased one of your ranges
November 11, 1889, and must say in my experi-
ence of twenty years' housekeeping, this is the
best range I have ever used. Your Home Com-
fort gives perfect satisfaction in every respect;
would use no other. Yours,
CHAS. GERBER,
3759 Finney Ave.

St. Louis, Mo., May 12, 1891.
WROUGHT IRON RANGE CO., St. Louis.
Gentlemen—I desire to express the satisfaction of
myself and family with the Wrought Iron Range
I purchased from you in July, 1890. Having given
it nearly a year's trial, would say that it meets
our requirements in every respect. For com-
pleteness, convenience, good cookery, baking,
boiling, etc., I do not think it can be excelled.
GEO. A. BAKER,
Pres't Continental Nat'l Bank.

St. Louis, Mo., May 5, 1891.
WROUGHT IRON RANGE CO., St. Louis.
Gentlemen—I have been using one of your Home
Comfort Ranges for about two years. It gives
entire satisfaction for all kinds of cooking, and
also for the large amount of hot water it furnishes
to both kitchen and bath room.
Yours respectfully,
GEO. H. LOKER,
3958 Washington Ave.

WROUGHT IRON RANGE CO., St. Louis.
Gentlemen—Like every other mechanical appli-
ance, the Home Comfort Range needs some de-
gree of intelligence and care in its management.
A very ordinary share of these, however, is suf-
ficient to make it produce good results. My range,
bought in December, 1889, has given satisfaction.
I may say the same of the furnace you sold me in
1888. Yours truly,
T. K. SKINKER.

St. Louis, Mo., April 4, 1891.
WROUGHT IRON RANGE CO., St. Louis.
Gentlemen—I have had one of your Ranges since
last year, and I have had the most satisfaction
that I have ever had with a range.
H. H. KERR,
512 Locust St.

St. Louis, Mo., May 4, 1891.
WROUGHT IRON RANGE CO., St. Louis.
Gentlemen—Concerning the Home Comfort
Range that has been in use in our kitchen for five
months, Mrs. Furney asserts that quite one-fourth
of its cost has been saved by its economic use of
fuel; and that four times its cost is a cheap valua-
tion of the peace, the servant's good nature, and
the quality of cooking, which are all unattainable
without it.
E. E. FURNEY, M. D.
2905 Chestnut St.

St. Louis, Mo., May 15, 1891.
WROUGHT IRON RANGE CO., St. Louis.
Gentlemen—After one year's constant use and
observation of the Range purchased from you, I
am much pleased to say that it has given satis-
faction in every respect, and as far as baking,
cooking, etc., I earnestly believe it cannot be ex-
celled; and another advantage is that the amount
of fuel consumed is very moderate; and in con-
clusion will say, would cheerfully recommend the
Home Comfort to all who anticipate buying a
range. Yours truly,
THEO. SCHWER.

St. Louis, Mo., May 13, 1891.
WROUGHT IRON RANGE CO., St. Louis.
Gentlemen—It is with pleasure I testify to the
excellence of the Range I bought of you some
six months since. It is simply perfect as to bak-
ing and general cooking, and quite a saving in
the item of fuel.
I take great pleasure in showing my Range to my
friends, several of whom are now in a position to
join me in certifying to the merits of the Home
Comfort Range. Respectfully yours,
D. B. McCONNELL,
4105 Morgan St.

St. Louis, Mo., May 11, 1891.
WROUGHT IRON RANGE CO., St. Louis.
Gentlemen—I have used your Range with the ut-
most satisfaction for baking as well as all cooking
purposes, and find it also a great saver of fuel.
It affords me great pleasure in recommending it
to any family in need of a first-class range.
Yours respectfully,
ADAM B. ROTH,
3523 Chestnut St.

St. Louis, Mo., May 9, 1891.
WROUGHT IRON RANGE CO., St. Louis.
Gentlemen—I take pleasure in stating that my
wife is well pleased with the Home Comfort
Range. It gives entire satisfaction in all the es-
sentials, such as baking, boiling and general
cooking. I can consistently recommend your
Home Comfort Ranges to the public.
Yours very truly,
W. A. ZUKOSKI.

THE HOME FOR AGED AND INFIRM ISRAELITES, }
3652 S. Jefferson Avenue.
St. Louis, Mo., May 11, 1891.
WROUGHT IRON RANGE CO., St. Louis.
Gentlemen—Our superintendent informs us that
he is very well satisfied with the Range bought of
you, and that it meets all requirements.
Yours very truly,
LOUIS GLASER, Sec.

St. Louis, Mo., June 12, 1891.
WROUGHT IRON RANGE CO., St. Louis.
Gentlemen—Having used one of your Wrought
Iron Home Comfort Ranges for the past seven
months, I take great pleasure in recommending
them to anyone contemplating the purchase of a
range.
They are certainly all that is claimed for them
by the manufacturers. I would not want to part
with it under any circumstances if unable to pur-
chase another.
You have my permission to publish this letter,
if you so desire. Very truly yours,
WILEY MIDDLETON,
3502 Franklin Ave.

ST. LOUIS, MO., Aug. 10, 1892.

WROUGHT IRON RANGE CO., St. Louis.

Gentlemen—I am so well pleased with the Steel Range I purchased of your Company last January that I desire to express my satisfaction to you. Your Home Comfort Range is a great fuel saver. We can cook with two-thirds the amount of coal that my former range used. A splendid roaster. Its baking qualities "perfection." A first-class cook. Its flues are perfect. It shows no sign of warping. For simplicity of operation it is unsurpassed.

Yours very truly,

ANNIE L. Y. ORFF,
Editor and Publisher *Chaperone*.

ST. LOUIS, MO., Nov. 10, 1891.

WROUGHT IRON RANGE CO., St. Louis.

Gentlemen—I have been a cook for the last twenty years, and consequently have used almost every kind of range, but I have found the Home Comfort the best of any I have ever used. It bakes perfectly and consumes less coal than any I have yet used. In fact, I find it a pleasure to use it.

AUGUST KOPPEL,

Cook of the Christian Brothers' College.

ST. LOUIS, MO., Nov. 7, 1891.

WROUGHT IRON RANGE CO., St. Louis.

Gentlemen—Some time since you supplied us with one of your large Home Comfort Ranges, which is simply superb, gives entire satisfaction so far, and leaves little to desire in the line of range.

Yours sincerely,

BRO. PAULIAN,
President Christian Brothers' College.

ST. LOUIS, MO., July 26, 1892.

WROUGHT IRON RANGE CO., St. Louis.

Gentlemen—Having used one of your Ranges for some time, and the more than satisfactory results obtained from it, enables me with great pleasure to recommend it to all those who contemplate the purchase of a cook stove of whatever description. I would not be without one in my family. They are fuel-saving, clean-burning and labor-saving; and, as such, I heartily endorse their use.

Respectfully,

CHARLES REMINGTON,
2331 University St.

ST. LOUIS, MO., July 27, 1892.

WROUGHT IRON RANGE CO., St. Louis.

Gentlemen—It gives me great pleasure to testify to the superior qualities of your Home Comfort Range. It performs faithfully all you claim for it, giving entire satisfaction. I heartily recommend it, and add that no home is complete without it.

Respectfully,

MRS. ELLEN A. BERNOFDY,
3138 Franklin Ave.

ST. LOUIS, MO., Aug. 16, 1892.

WROUGHT IRON RANGE CO., St. Louis.

Gentlemen—The Range which I purchased of you in April last has been in use in my family for very nearly four months, and I cheerfully bear testimony to the fact that it has given general satisfaction and performs all work that you guaranteed it would perform. There are no complaints made in the kitchen with reference to any imperfection in the burning or cooking qualities of the range; in fact, everyone having anything to do with it speaks in its highest praise.

Very truly yours,

M. B. JONAS.

ST. LOUIS, MO., July 28, 1892.

WROUGHT IRON RANGE CO., St. Louis.

Gentlemen—I am very well pleased with my Range. Find it all that is claimed for it. Don't see now how I ever got along without the hot water reservoir.

Respectfully,

L. B. WALLS.

ST. LOUIS, MO., July 28, 1892.

WROUGHT IRON RANGE CO., St. Louis.

Gentlemen—Received your note, and in reply would say that the Range I bought from you has given entire satisfaction in every way, and prefer it to any Range in existence.

Respectfully,

Mrs. S. R. HAYS.

ST. LOUIS, MO., July 29, 1892.

WROUGHT IRON RANGE CO., St. Louis.

Gentlemen—In reply to your inquiry touching the use of the Range purchased of you May 24th last, I would say that thus far it has given us entire satisfaction.

Respectfully,

NATHAN KAUFMAN.

ST. LOUIS, MO., July 28, 1892.

WROUGHT IRON RANGE CO., St. Louis.

Gentlemen—The Range purchased of you last February has been and is still entirely satisfactory.

Yours respectfully,

Mrs. E. ROBYN,
4101 Morgan St.

ST. LOUIS, MO., July 26, 1892.

WROUGHT IRON RANGE CO., St. Louis.

Gentlemen—I have been using your Home Comfort Range for some time, and find it satisfactory in all respects.

Respectfully,

J. BLOCK,
3418 Laclade Ave.

ST. LOUIS, MO., Aug. 3, 1892.

WROUGHT IRON RANGE CO., St. Louis.

Gentlemen—The Range I bought of you February 2d, 1892, has given me entire satisfaction in every respect.

Yours respectfully,

CHAS. KUNTZMAN,
1008 Ann Ave.

ST. LOUIS, MO., Aug. 1, 1892.

WROUGHT IRON RANGE CO., St. Louis.

Gentlemen—In reply to your favor of July 28th, 1892, I will say that the Home Comfort Range bought of you has given entire satisfaction, and we would recommend it to anyone desiring to buy a range.

Respectfully yours,

JOHN HARTMAN,
612 N. Broadway.

ST. LOUIS, MO., July 28, 1892.

WROUGHT IRON RANGE CO., St. Louis.

Gentlemen—I wish simply to add my word of recommendation to the many others you have already received for your Home Comfort Ranges. We find the one purchased of you a short time since gives excellent satisfaction in every respect. Think particularly it is very economical in the fuel line.

Very respectfully yours,

F. A. WRIGHT.

ST. LOUIS, MO., July 30, 1892.

WROUGHT IRON RANGE CO., St. Louis.

Gentlemen—I take pleasure in announcing to you that I am pleased with our Range. It is first-class in baking, boiling and general cooking. I cheerfully recommend it to all.

Yours truly,

J. MILLER.

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ST. LOUIS, MO., July 28, 1892.

WROUGHT IRON RANGE CO., St. Louis.

Gentlemen—We have used your range with a great deal of satisfaction; as a baker it is perfect; more economical than any other stove we have heretofore used.

Yours,

FRANK X. HELBLING,
3213 Morgan St.

ST. LOUIS, MO., July 28, 1892.

WROUGHT IRON RANGE CO., St. Louis.

Gentlemen—Having bought of you a Home Comfort Range, April 11th, 1892, we have found it in every way very nice. It has given us entire satisfaction. We cheerfully recommend it to all for baking, roasting, and heating water for bathroom, and also general use; it is a perfect home comfort, and is well named.

Yours truly,

CLASSES CONLOY,
3042 Evans Ave.

WROUGHT IRON RANGE CO., St. Louis.

Gentlemen—The Home Comfort Range is rightly named. It gives perfect satisfaction. The oven heats easily, and I cheerfully recommend it as the best range in the world.

MRS. Y. S. M. BRIDE,
2821 Olive St.

ST. LOUIS, MO., Aug. 1, 1892.

WROUGHT IRON RANGE CO., St. Louis.

Gentlemen—In answer to your inquiry, I take pleasure in stating that the Home Comfort Range bought of you is giving entire satisfaction. I shall always recommend it to anyone desiring to purchase a range.

MRS. C. L. BUSCHMAN,
4260 Cook Ave.

ST. LOUIS, MO., Aug. 1, 1892.

WROUGHT IRON RANGE CO., St. Louis.

Gentlemen—I bought a range from you April 1st, and I am well pleased with it, and can recommend it very highly.

Yours truly,

J. LEVY,
Cor. 8th & Franklin Ave.

ST. LOUIS, MO., Aug. 1, 1892.

WROUGHT IRON RANGE CO., St. Louis.

Gentlemen—In reply to your letter of the 28th of July, we are well pleased with your Home Comfort Range for our baking, boiling and cooking; we don't want anything better, and we recommend it to anyone who is in need of a cooking stove. We give you permission to publish our recommendation.

Truly yours,

HENRY WM. MEYER.

ST. LOUIS, MO., July 28, 1892.

WROUGHT IRON RANGE CO., St. Louis.

Gentlemen—The Home Comfort Range in use in my house gives perfect satisfaction.

Respectfully,

R. M. WRAY.

ST. LOUIS, MO., Aug. 7, 1892.

HOME COMFORT RANGE CO., St. Louis.

Gentlemen—I take great pleasure in recommending the Home Comfort Range. It is a good baker, and burns less fuel than our old stove.

Respectfully yours,

R. SCHUSTER,
2017 E. Grand Ave.

ST. LOUIS, MO., Aug. 20, 1892.

WROUGHT IRON RANGE CO., St. Louis.

Gentlemen—I have the pleasure to notify you that your range gives full satisfaction in all lines of cooking and baking.

Respectfully,

B. F. W. STEINRAMP,
Blair Ave. and Chambers St.

ST. LOUIS, MO., July 27, 1892.

WROUGHT IRON RANGE CO., St. Louis.

Gentlemen—I cheerfully recommend your Home Comfort Range to any person desiring to have a good cooking apparatus.

I have tried it, and it has given entire satisfaction in every respect.

Respectfully,

P. G. DEE,
2628 N. Jefferson Ave.

ST. LOUIS, MO., Aug. 6, 1892.

WROUGHT IRON RANGE CO., St. Louis.

Gentlemen—It affords me pleasure to advise you that the Home Comfort Range purchased from you in January last is regarded by my wife and myself as among the foremost of our "household gods." So far as she is able to determine, my wife says that it is perfect in combustion of fuel, uniform in the radiation of heat, and unquestionably the best range she has ever used.

Truly yours,

JNO. H. ROTH.

ST. LOUIS, May 11, 1892.

WROUGHT IRON RANGE CO., St. Louis.

Gentlemen—Your favor of the 2nd inst. was received. My wife is a novice in housekeeping, and consequently her testimony would be of little value. We purchased the Home Comfort Range on the representation of friends that it is the best made, and our cook, who has had experience with other ranges, confirms the opinion. She is greatly pleased with it, and also with the Laundry Stove which you placed in our laundry.

Truly yours,

C. H. JONES.

ST. LOUIS, MO., Aug. 11, 1892.

WROUGHT IRON RANGE CO., St. Louis.

Gentlemen—Writer finds on his return your letter asking how we like the range bought of your Company.

Will say, the No. 50 Home Comfort Range bought of you in January last has given complete satisfaction in every respect. For cooking, baking, in fact, every purpose for which a range is wanted—your No. 50 is simply perfection.

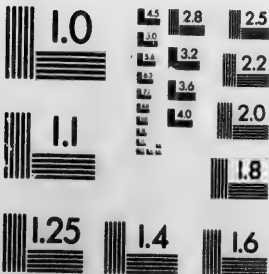
Very truly yours,

W. IRVING SCHEMERHORN,
1812 S. Compton Ave.



MICROCOPY RESOLUTION TEST CHART

(ANSI and ISO TEST CHART No. 2)



APPLIED IMAGE Inc

1853 East Main Street
Rochester, New York 14609 USA
(716) 482 - 0300 - Phone
(716) 288 - 5889 - Fax

H. S. Pritchett, Professor of Astronomy at Washington University, writes: "The Home Comfort Range which we purchased from you last November has, so far, given perfect satisfaction."

Norman J. Colman, late U. S. Commissioner of Agriculture, and well known throughout the country as editor of Colman's "Rural World," writes: "I desire to express to you my hearty thanks for putting up the Home Comfort Range in my house. You could not take it away if I could not get another of the same pattern if you would pay me double the price you ask for it. The women folks are charmed with it. It bakes admirably and is just the thing we were so badly in need of. No woman can be happy if deprived of the Home Comfort after having once used it. In designing the Home Comfort Range you have conferred a great blessing upon the 'women folks' and have done much to make home folks happy."

Sister May Elizabeth, Sister of Charity, S. E. Cor. Grand and Lucas Avenues, says: "We are using one of the Home Comfort ten-hole double-oven Ranges 'G,' manufactured by the Wrought Iron Range Co., and are very much pleased with the same. It bakes beautifully, consumes very little fuel, and is easily managed; both ovens can be used at the same time—one with pastries, the other with roasts. It burns hard coal. We cheerfully recommend it to anyone in need of a first-class range."

Mrs. S. J. Nicolls, wife of S. J. Nicolls, D. D., Pastor of Second Presbyterian Church, of 2551 Washington Ave., says: "The Home Comfort Range gives perfect satisfaction. It is undoubtedly the best I have ever seen. The oven heats easily, there is an abundance of hot water in the boiler, and the fire is entirely regulated by the dampers."

Wm. A. Hargadine, late head of the great wholesale Dry Goods House of Hargadine, McKittick & Co., says: "Your Home Comfort Range is the most satisfactory cooking implement our cook has ever used. It burns less coal, is easier cleaned and regulated, heats up quicker, and does its work like a little man."

James L. Blair, of Seddon and Blair, Attorneys at Law, writes: "I am very glad to be able to state that I have used your Home Comfort Range for two years, and I find it in every way a satisfactory article."

Geo. F. Hurlbert, M. D., Supt. City Female Hospital: "I have no comment to make except one of unqualified praise, and this is made the more agreeable because I extol a St. Louis manufacture."

Wm. A. Hobbs, Recorder of Deeds, says: "I think the Home Comfort the grandest range I ever heard of. I have had the medium-sized family range for over two years, and can safely say it has no superior in the world. An ordinary bucket of soft coal will do the cooking for the day and keep hot water in my pipes till after midnight. In short, it is the best thing in the market."

WROUGHT IRON RANGE CO., St. Louis.

Gentlemen—The Home Comfort Range which you sold us a year ago surpasses all our expectations. Our cooks and everybody in the culinary department are full of praise for it. Besides the general cooking, roasting and baking, which is unexcelled, the special improvements of underground chimney, the warming ovens which utilize the otherwise lost heat and prevent it from spreading in the kitchen, etc., save us more than twenty per cent. of fuel, labor and time. The steam carving tables also give general satisfaction. Wishing every housekeeper in the country would buy a Home Comfort Range, we remain,

Yours truly,

ALEXIAN BROTHERS OF ST. LOUIS.

By Bro. Aloysius Schyns.

The Sisters of St. Vincent's Institution, Ninth and Marion Sts., say: "Your Home Comfort Range has been in use in our institution for over three years. In commendation of it, we can only say it has been justly styled Home Comfort. Such it has been to us, and we consider it an indispensable article of furniture and an ornament to our kitchen."

N. D. Thompson says: "I have used a Home Comfort Range for nearly two years, during which time it has continued in perfect condition, and from the first day it has served its purpose most admirably, and is regarded as an indispensable requisite in good home cooking, being adapted to every requirement."

ST. LOUIS, MO., May 5, 1892.

WROUGHT IRON RANGE CO., St. Louis.

Dear Sirs—It gives me pleasure to say that the Home Comfort Range I got from you has given my family genuine comfort. I have used several different stoves and ranges, and have had more or less trouble with them all, but yours has worked like a charm. It heats quickly and evenly, saves fuel in getting the range hot, and cools rapidly after using it. So that the saving of fuel will pay the cost of the range during its life, and the difference in the heat arising from the kitchen in warm weather is an incalculable comfort to the enjoyment of the house. We are more than satisfied with it and only regret that we had not adopted it sooner. It is an instance where distance does not lend enchantment to the view, but in which the more you use it and the closer you inspect it the more pleasure you get from it.

Yours truly,

W. C. MARSHALL.

City Counselor.

MARSHMALLOWS.

Take two ounces of fine white powdered gum arabic, cover it with eight tablespoonfuls of water, stand it aside for one hour, then stand the vessel in boiling water and stir until the gum is dissolved, strain through a cheese cloth into a double boiler and add seven ounces of powdered sugar. Stir this over the fire until the mixture is white and stiff. This will take at least forty-five minutes. Then stir in hastily the well beaten whites of four eggs, take it from the fire, beat rapidly for about two minutes and add a teaspoonful of vanilla. Dust a square tin pan with corn starch, pour in the mixture and stand in a cool place. When cold cut into squares.

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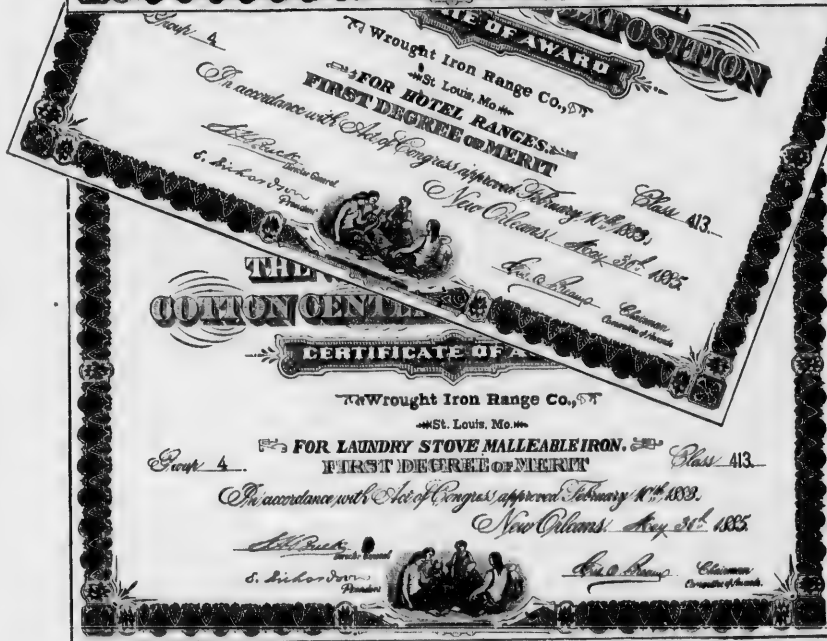
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Mrs. R.
 G. W. A.
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 Mrs. A.
 J. N. D.
 H. G. I.
 J. F. B.
 R. R. S.
 J. H. W.
 Extol
 W. A. I.
 J. J. E.
 Dr. W. V.
 W. B.
 M. L.
 A. W.
 R. W.
 Dr. W.

J. B. Y.
 B. F. C.
 Mrs. V.
 Mrs. J.

James
 Eld. J.

H. G.

Green
 J. J. I.
 Jesse
 J. W.
 John
 J. H.
 J. C. G.
 W. C.
 H. A.
 Jessie

Wm.

F. M.
 J. A.

Rev.

L. J.
 W. W.
 Rev.

W. W.

Wm.

L. M.
 J. T.

J. T.

M. I.
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A. J.
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 S. C.
 J. K.
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 J. W.
 J. S.
 J. J.

C. V.
 G. I.

W.
 E.
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 Mrs.
 G.
 J. V.
 C.
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J. M.
 F.
 H.

ALABAMA REFERENCES.

Mrs. Ready, Verbena. W. H. Robinson, Seldon.
G. W. Arberry, Notsaugla. Dr. H. G. Crump,
B. F. Crittenden, " J. C. Cornett, Pell City.
Mrs. A. S. Griggs, " Z. Henderson, Ragland.
H. G. Lamar, Tallapoosa. Dr. J. W. Jones, Fairview.
J. F. Barbrough, Loachapoka. T. C. Jones, Mt. Hope.
R. R. Slater, Cotton Valley. J. S. Gibson, Clark Co.
J. H. Williams, Notsaugla. M. A. Cobb, Warrior.
Exton Tucker, Hartsboro. W. K. Dean, Anderton.
W. A. Battle, China Grove. C. Champion, Bangor.
J. J. Eidson, Bug Hall. J. H. Chambers, Choccolocco.
Dr. W. B. Thomson, Aberfoyl. J. E. Downing, " "
W. B. Hall, Pine Grove. A. J. H. Borders, " "
M. L. Inzer, Springville. C. L. Bone, White Plains.
A. W. Byers, Beaver Valley. W. M. Hugh, Choccolocco.
R. W. Lewis, Eden. P. A. Ridgway, Davenville.
Dr. W. R. Dunlap, " W. H. Matthews, Marion Co.

SHELBY COUNTY.

J. B. Young, Montevallo. Isaac Blanton, Montevallo.
B. F. Cunningham, " Jonathan Taylor, "
Mrs. W. N. Alexander, " Elder R. T. Ware, "
Mrs. John Fancher, " "

ST. CLAIR COUNTY.

James McNair, Springville. Mrs. E. R. Gibson, Springville.
Eld. J. S. Gibson, " "

FRANKLIN COUNTY.

H. G. Sargent, Russellville. Mrs. K. L. Morrison, Russellville.

GENEVA COUNTY.

Green Burch, Geneva. G. W. Liddon, Geneva.
J. J. Hall, " J. M. Telford, " "
Jesse Purvis, " Green Watford, Sanders.
J. W. McDuffie, Sr., " Wm. Hughes, " "
John Ward, " Sld. Walford, " "
J. H. Abernethy, " M. V. White, Taylor.
J. C. Register, " J. N. Purvis, Watford.
W. Chancellor, " Jesse White, " "
H. A. McDuffie, " T. A. Beard, County Line.
Jessie White, " "

COFFEE COUNTY.

Wm. Russell, Cross Trails. D. W. Jernigan, Victoria.

DALE COUNTY.

F. M. Nilon, Haw Ridge. Chas. Hollis, Newton.
J. A. Fleming, M. D., Clifton.

COVINGTON COUNTY.

Rev. H. S. Gatlin, Hallton. Hiram Hawkins, Master State Grange of Ala.

BARBOUR COUNTY.

L. J. English, Hawkinsville. W. H. Beatty, Cox Mill.
W. W. Bell, Mt. Andrew. Mrs. Rosa Norton, Clayton.
Rev. R. Jenkins, Star Hill. C. C. Lee, Louisville.

COOSA COUNTY.

W. W. Rutland, Rockford.

ELMORE COUNTY.

Wm. W. Chavis, Deatsville.

WILCOX COUNTY.

L. M. Davis, Pine Hill. H. Dunaway, Lannson.

J. T. Evans, Air Mount.

PERRY COUNTY.

J. T. Cairn, Central Mills.

CHOCTAW COUNTY.

M. L. Dillard, Isna. E. Gough, Sowlipa.
R. J. Bonner, " W. H. Evigton, Bevel's Store.

PICKENS COUNTY.

A. J. Hood, Bethana. Prof. M. G. Loflen, Garden.
A. H. Forkner, " S. W. K. Graham, Benola.
S. C. Harkins, " E. Easterling, Carrollton.
J. K. P. Martin, " Mrs. M. L. Bonner, Vienna.
Jno. T. Sherrod, " H. Bellops, " "
J. W. Hanson, " J. H. Sanders, Pleasant Grove.
S. B. Barnes, " Mrs. Nancy A. Sherly, Gardo.
J. J. Lee, Coalfire.

HALE COUNTY.

C. W. Collins, Fausdale. H. T. Strongfellow, Greensboro.

G. R. Collins, Galliton. T. T. Ware, Uniontown.

SUMTER COUNTY.

W. W. Smith, Epes Station. F. W. Powell, Sherman.

E. Wood, York. H. B. Lettich, Livingston.

W. H. McElroy, W. H. Scarborough, " "

Mrs. A. White, Sumpterville. W. J. Harper, McDowell's Sta.

G. M. Green, " L. B. Harper, " "

J. W. Meek, Warsaw. A. Chapsey, Stone.

C. B. Cook, Sherman. L. B. Raudman, " "

L. Saelengo, Belmont.

BULLOCK COUNTY.

J. M. Miller, Three Notch. J. J. Griswold, Mt. Hilliard.

H. N. Grider, Inverness. T. U. Corder, Inverness.

AUTAUGA COUNTY.

Wm. & Mary Hunt, Vinehill. W. F. Mims, Prattville.
W. R. Granger, Milton. John Burns, " "
Chas. S. G. Doxtar, Prattville. M. D. Fisher, " "
W. G. Beckworth, " John W. Kellough, " "
J. C. Burns, " J. C. Spigener, " "

PIKE COUNTY.

A. L. Teal, Linwood. R. P. Copeland, Brundidge.
J. D. Cox, Barr's Mill.

HENRY COUNTY.

Jacob Jones, Granger. Moses Brachin, Brachin.
Mark Tucker, Cottonwood.

TUSCALOOSA COUNTY.

E. R. King, Tuscaloosa. E. Easterling, Tuscaloosa.
W. W. Prude, " J. K. P. Martin, " "
W. C. Smith, " J. H. Sanders, " "
F. Miller, " R. H. Powell, " "
Ira J. Counts, " E. G. Hood, " "
Wm. Vance, " James Layton, " "
Geo. Stewart, " Green Carver, " "
B. H. Williams, " W. S. Spencer, " "
J. B. Maxwell, " A. H. Falconer, " "
Judge H. H. Williams, " Mrs. M. J. Dally, " "
Troy Hinton, " Mrs. E. A. Leo, " "
Alex. Miller, S. Ketton. J. W. Jones, " "
Wm. Curry, " W. D. Sumerville, " "
H. C. Counts, Colondale. Thos. Counts, " "
Thos. Counts, " S. Counts, " "
Richard Counts, " Richard Counts, " "
G. W. Norris, Brinton Creek. Jas. Kilpatrick, " "
B. F. Deal, " John C. Foster, " "
M. L. Suddeth, Moor's Bridge. A. J. Leonard, " "
Francis Cooper, " Myers Cole, " "
P. Gilliland, " W. A. Hood, " "
T. T. Moore, " Mrs. M. F. Lee, " "
R. J. Sullivan, " Robt. Sherry, New Lexington.
J. R. Rogers, " R. P. Traywick, " "
J. H. Ellis, Tuscaloosa.

FAYETTE COUNTY.

Helen Suddeth, Newtonville. Chas. S. Hawkins, Bethana.

CLARK COUNTY.

G. L. Cook, Jackson. R. Barnes, Singleton.
V. C. Cook, " Maria Chery, " "

L. W. Fleming,

WASHINGTON COUNTY.

J. B. Long, Bladen. L. W. McKay, McIntosh Bluff.
E. C. Napper, Keaton. John Moore, " "
Lewis Furgason, Stateline. S. S. Turner, Mt. Vernon.
J. M. Pearce, Carson. B. H. Underdonk, St. Stephens.
D. D. Powell, " G. W. Deckey, " "
G. W. T. ylor, McIntosh Bluff.

GREEN COUNTY.

A. C. Crooke, Pleasant Ridge. Mrs. S. A. Cockerel, Eautau.

A. Archibald, " Mrs. S. B. Jolly, Clinton.

A. Y. Lanford, West Green.

MARENGO COUNTY.

R. H. Lockhart, Dayton. N. Packett, Magnolia.

R. P. Bledso, " E. J. Borger, Nixon.

D. W. Cannon, Lindon. S. C. Parker, Nixon Store.

T. W. Cannon, " A. Plinlan, Fausdale.

El Booger, Williamsburg. W. H. England, Hampden.

W. R. Booger, " J. W. Patrick, " "

DALLAS COUNTY.

J. A. Messenger, Talmage. H. Pigums, Uniontown.

John W. Carson, Stafford. W. F. Suttler, " "

T. P. Jones, Uniontown.

TALLADEGA COUNTY.

T. J. Law, W. C. Crow, J. C. Cruise.

Wm. Brooks, O. Fluor, N. O. Handley.

— Lightsey, J. J. Morris, Mrs. John.

J. J. McNulty, J. A. Petus.

BLOUNT AND JEFFERSON COUNTIES.

Wm. Young, G. B. Posey, Mrs. M. J. Posey.

Mrs. A. B. Wells, J. W. Abel, " "

Elijah Self, M. P. Hallmark, Wm. T. Hesse.

Wm. O. McCay, L. B. Hallmark, Thos. Cross. M. D.,

T. M. Rooker, H. B. McCay, M. H. Higgin, botham.

SHELBY COUNTY.

J. H. Page, W. M. Cardin, John Acton.

Jessie M. Taylor, Mrs. E. J. Serrey, Hall H. Bailey.

G. W. Moore, Sam. Green, John Bishop.

Ellas Cooper, W. J. Namon, T. C. Durnee.

W. C. Gilbert, W. R. Turman, J. T. Willis.

A. J. C. Cross, R. Albright, Green Merrell.

John Ozley, W. J. Tybrand, D. M. Merrell.

Isaac W. Johnson, S. J. Reinhardt, J. K. Browning.

John W. Wells.

COOSA COUNTY.

S. E. Sellers, W. M. Woodlin, J. M. Bailey.

Wm. Rogers, R. S. Nolan, S. H. Raines.

W. W. Rutland, S. H. Hiltch, J. W. Smith.

W. P. Ward, Wm. Looney, Martha W. Lewis.

R. L. McKinnon.

CHILTON COUNTY.

W. C. Adair, Hardy Jones, S. Posey.
H. Kendrick, N. J. Colway, T. J. Collins.
W. A. Minn, James Downey, Jas. F. McKee.
J. W. Wilson, E. Mims, Mrs. Mary Towl.
T. E. Gilchrist, W. C. Headley, J. L. Smith.

Mrs. Anna Corcoran, Jernigan, Ala., under date of May 23d, 1889, writes: "In favor of the Home Comfort Range, I will say my kitchen was burned six years ago—falling in and completely covering one. As I saw my range in the flames receiving bucket after bucket of water, from those who were trying to extinguish the fire, I was sure it would be ruined; but when it was taken out I was delighted to see it was not cracked a particle, and I have been using it ever since. As a cooker there is certainly none better than the Home Comfort."

Mr. and Mrs. J. G. Hudson, Proprietors Arlington Hotel, Oxford, Ala., under date of January 16th, 1890, write: "The Home Comfort Range 'K' recently purchased from the Wrought Iron Range Co., of St. Louis, is certainly the most perfect cooking apparatus manufactured. It does nearly double the amount of work in half the time required on my old cast iron range, and does it all in a much more satisfactory manner. It heats quicker, with less fuel, and retains the heat longer than any stove we have ever used. The Home Comfort is first on every count."

P. A. Ridgway, of the Ridgway Hotel, Daveville, Ala., who is using a "K" range concurs in the above.

One-third of a teaspoonful of molasses is a good substitute for a wineglassful of brandy in fruit cake or pudding.

The right way to put salt fish to soak is with the flesh side upwards. In this way the salt settles at the bottom of the pan.

A teaspoonful of powdered alum sprinkled into a barrel of water will precipitate all impurities to the bottom.

To prevent colored stockings from fading, put a tablespoonful of black pepper into the water in which they are rinsed.

Headache, toothache, backache, or most any joint ache, will be relieved by heating the feet thoroughly with the shoes on.

PROVIDED FOR.

Clerk (politely)—Anyone waiting on you, Miss?

Miss Bumper (from Wryneck Junction)—Well, I should say so. I'm going to be married next week.—*Art in Advertising.*

HOW HE APOLOGIZED.

A lady passenger much annoyed the luggage steward by having her luggage got ready for being put ashore at various places of call. At each place the passenger seemed to alter her mind and to form the desire of going on farther. At last she said she would go on to Inverness. Then the luggage steward said:

"Oh! go to the devil!"

The lady, in a high state of indignation, reported the man to the captain. That gentleman told the steward he must find out the lady and apologize to her. The steward consented to do so.

At luncheon he appeared and accosted the first lady at the table thus:

"Were you the lady I told to go to the devil?"

"No," said this lady and several others, all equally surprised and amused. At last by a series of separate interrogations he discovered the right lady. She responded with an indignantly virtuous air:

"Yes, I am the lady."

"Ah! then," said the steward, "the captain told me to tell you that you needn't go."—*Spectator.*

GEORGIA REFERENCES.

Hon. C. J. Jones, Eastman, Jas. Mullin, Chauncey.
Mark Rawlins, Poplar Hill, D. J. McTearney, Temperance.
A. H. Graham, McTear, J. I. Morchant, "
Isaac Rawlins, " Mrs. J. D. Farrior, "
D. J. Ryals, " S. Boney, "
J. B. Shidstill, " J. Clayton Clements, Towns.
Dr. J. C. Ryals, Spring Hill, M. N. McTear, "
Maj. D. F. McTear, Lumber City, M. J. McTear, "
J. M. Griggs, Dawson, Wm. S. Walker, Alapaha.
J. H. Pate, summer, Wm. Castleberry, "
John Rountree, Nashville, W. H. Griffin, "
G. W. Forster, Cairo, Solomon Tucker, "

The Atlanta Constitution says: "Yesterday the Wrought Iron Range Company, of St. Louis, presented to the Confederate Veterans' Home, of Georgia, through President W. L. Calhoun, an elegant Home Comfort Steel Range for the use of the old soldiers. The gift is most highly appreciated by the officers of the home, and the generosity of the company will be kindly remembered by those for whom the noble institution has been established. The list price of the Range is \$450, and is complete in every particular."

Mrs. Rebecca Canington, J. L. Lee, Mrs. B. S. Paulk,
David S. Robinson, J. J. Wilkes, Wesley Griner,
William Grantham, T. L. Carlisle, Wm. J. Knight,
Dr. C. M. McDonald, W. A. Webb, J. E. Peters,
Jno. S. Culpepper, A. C. Tyler, Norman Hughes,
Dempsey R. Willis, W. W. Monk, J. M. Clements,
Mrs. M. A. Joiner, J. R. Porter, W. M. Griner,
Judge J. H. Guery, Petet Hentz, L. B. Pearson,
Judge J. D. Boynton, M. B. Clyatt, J. T. Davis,
Dr. F. H. Thompson, Isaac W. C. Carter, J. J. Sorrell,
Judge Jas. F. Goodman, Ben Howell, W. I. Sorrell,
Mrs. S. J. Studstill, M. M. Johnson, A. A. Norman,
Geo. W. Fletcher, F. J. Gaskins, Mitchell Hires,
Peter C. Lastinger, Thomas Baker, C. C. May,
W. H. Fields, W. E. Hall, G. W. Hooker,
Daniel Maxwell, W. H. P. Crum, A. J. Rogers,
W. B. Beasley, Mitchell Paulk, Mathew Tucker,
Ell Adams, J. A. J. Nobles, J. J. Newton,
James Griner, M. P. Faulk, W. A. Hall,
J. C. Peterman, W. W. Daw, M. W. Desario,
L. E. Adkins, Alex. Kennedy, G. R. Houston,
Aaron Vick, S. J. Perry, G. H. Reynolds,
Barney Keroc, Thos. J. Shaw, W. J. Reynolds,
James A. Warren, A. DeLaughter, W. H. Hall,
Jno. E. Brooks, O. Hays, H. W. Vines,
D. H. Herrington, J. A. Walden, W. R. Harris,
J. H. Pate, E. B. Martin, Jake Thomas,
J. H. Storey, A. H. Simmons, J. T. Sorrell,
Mrs. S. K. Hunt, F. M. Perry, S. M. Thompson,
Mrs. Mary J. Young, J. C. Dey, C. M. Harris,
Mrs. M. Q. Keroc, S. Chastain, H. T. Melton,
W. A. Ryals, B. E. Chastain, H. P. Hass,
J. J. Culpepper, L. D. Smith, J. J. Thompson,
Jesse Hobby, Jr., J. T. Cooper, S. M. Thompson,
W. R. Hammonds, Douglas Ford, E. B. Sanders,
E. M. Fletcher, J. H. Kinard, J. W. Overstreet,
Mathew Gay, J. D. Kinard, A. T. George,
J. H. Harris, D. D. Kinard, H. W. Willis,
Thos. J. Harris, L. E. Lastinger, Daniel Stewart,
George Gant, R. A. Lawrence, E. Maloy,
Simon Holiday, John Clements, D. J. Connell,
Edmon Fowler, Elias Graham, E. P. Davis,
Payton Yanzey, Henry Tucker, W. W. Parrish,
Charles Barlow, Daniel Tucker, F. H. Gaskins,
R. J. Norman, S. T. Castleberry, George Paulk,
A. Pyle, J. B. Everett, T. H. Kirksey,
Mrs. Minda Holloway, J. F. Crosland, P. B. Twitty,
Mrs. Sadie McCordell, John C. Frazier, M. B. Pope,
Mrs. Martha Hobby, J. W. Walters, Drew Tolbert,
G. W. McDonald, E. G. Bartlett, W. W. Dewes,
Mrs. L. T. Whitlock, George Pyle, L. B. C. Evans,
Mrs. Ada Wilson, D. F. Chapman, J. F. Grantham,
Rebecca McDonald, T. P. Pinson.

PRETTY GARNISHES.

For hot entrees and hot dinners of every description, the following garnishes will be found especially useful: Fried croutons of bread cut into the shape of hearts or stars and fried to a golden brown color. Button mushrooms, or champignons, glazed; that is, small button mushrooms that have had some bright glaze brushed over them. Pieces of white chicken or turkey placed alternately with pieces of red tongue, each piece being cut into some pattern. Stamped pieces of vegetable, such as carrot, turnip, parsnip and artichoke. Fried parsley or fresh parsley. Whole truffles or truffles cut in slices or patterns. Cocks' combs, plovers' eggs, small crayfish, prawns, stoned olives; occasionally even small slices of gherkins or the skin of the chili.

CANADA REFERENCES.

OFFICE ROYAL ALBION HOTEL,
QUEBEC, QUE., Aug. 21, 1893.

WROUGHT IRON RANGE CO., St. Louis, Mo., U. S. A.

Gentlemen: Your goods have all arrived in very good order, and to my very great satisfaction. In fact I am very much pleased to have bought from you, as I consider I will have one of the best kitchen outfits in Canada. As soon as everything is in working order, it is my intention to have the French and English press take notice of the standard quality of your goods. They have been much admired since their arrival. I am trying to get ready to open September 1st. All hands are at work upon your goods getting them placed in position.

Very respectfully yours,

WM. COWAN.

ONTARIO.

A. Y. Johnston, Chatham. William Lyons, Clearville.
 Mrs. M. Carus, " Christie Lyons, "
 R. J. Morrison, " Alfred Kemp, Ridgdown.
 Mrs. Alonzo Cowe, " C. Taylor, "
 Mrs. E. Hen, " James R. McGregor, "
 Mrs. Stephen Brown, " Robt. Arnold, Thamesville.
 Mrs. D. McPherson, " Elizabeth Arnold, "
 Fred Slover, " Mrs. W. F. Fysch, "
 James Gregory, " Michael Harper, "
 Alfred Aids, " G. W. Patrick, "
 Mrs. Jas. Slover, " Mrs. G. W. Patrick, "
 Mrs. Levi Brown, " B. Hogg, "
 Mitchell Bell, " Mr. B. Hogg, "
 Geo. Davidson, " W. F. Fysch, "
 Laura Crice, " Mrs. F. Fysch, "
 Jennie Irwin, " A. Julien, "
 W. D. Sheldon, " Mrs. A. Julien, "
 Mrs. A. McCormick, Bothwell. Garland Lethbridge, Merlin.
 M. A. Smith, " Eagle, Mrs. E. Ladder, "
 Mrs. L. Lang, " J. H. Ballah, "
 Mrs. Jacob Miller, " Rodney, Mrs. J. H. Ballah, "
 H. Crandell, " Blenheim. Mrs. H. Davis, "
 George Hobson, " Mary J. Steel, Dawn Mills.
 Madora Hobson, " Sarah Albion, Darrell.
 Mrs. A. Henry, " Blenheim. Albert Greenwood, Croton.
 J. J. Wehner, " Mrs. J. A. Kennedy, Ridley. Mrs. Albert Greenwood, "
 Mrs. J. A. Kennedy, " William Smith, "
 Mrs. Christ A. Jacobs, " Mrs. Daniel Griffith, Rondeau. Elizabeth Smith, "
 Mrs. Daniel Griffith, Rondeau. Elizabeth Smith, "
 Arka Merritt, " Henry Kachler, " Wabash.
 Henry Kachler, " Mary Kachler, " Wabash.
 Mary Kachler, " Mrs. John Neely, "
 Geo. H. Bury, " Mrs. Robert Kelley, "
 Mary E. Bury, " Mrs. John Handy, Morpeth.
 Sarah Thomson, " Mrs. W. Galbraith, "
 F. Desbaw, " Mrs. W. Weldon, "
 Mrs. M. Deshaw, " Mrs. F. H. Crone, Louisville.
 C. Bugey, " Mrs. H. S. Merritt, "
 Mrs. C. Bugey, Clachan. Mrs. D. Bapelle, Kent Bridge.
 Mrs. Christian Bugey, " Mrs. Charles Shaw, "
 Rachel L. Goff, " Mrs. C. Pearson, Thornell.
 Mrs. J. H. Milton, Clearville. John Lawton, "
 A. J. Wiley, " Mrs. John Lawton, "
 Mrs. A. Wiley, " Mrs. J. Hatton, "
 Wm. Ridley, " Mrs. Henry Albright, "
 John W. Ridley, " William Shogg, Walnut.
 John McGugan, " Amelia Shogg, Wabash.
 Mrs. Agnes McGugan, " William Watson, Wabash.
 Joseph Simpson, Aberarder. James Walker, Wyoming.
 George McLeod, " James McKinly, "
 Mrs. Jas. Marshall, " P. Humphrey, "
 Mrs. Bartham, " Archibald Fergusson, "
 Wm. Bartham, " Robt. McGregor, "
 Mrs. May Bertram, " Jonas A. Zavits, Walnut.
 Mrs. P. H. Conkey, " Thos. Palmer, "
 Mrs. Needham, Camblochle. Jas. Coke, "
 J. L. Robertson, Capleton. Eli Taylor, Lowlands.
 Will Parks, " I. Bolton, "
 J. M. Crale, " John Huna, Bay County.
 Thomas Woolsey, " Alfred Gagnier, Belle River.
 Wm. Moore, " L. Hemarre, "
 Benj. Matlock, Cottam. Geo. Goulet, Beldone.
 Wm. Burr, " Forest. W. H. Paul, "
 Thomas Gummson, " Emile Lappan, Chatham.
 Geo. H. Cone, " James Slover, "
 Geo. Byens, " W. D. Sheldon, "
 John Vivian, " Stanislas Gervie, Dover South.
 Ira Byens, " Julien Ducaido, "
 Charles Cameron, " Geo. Giddie, Fargo.
 John Miles, " Mrs. A. McCormick, Harwick.
 David Simmons, " Harriet White, Leamington.
 R. Witly (Hotel), Marthaville. Hiram Davis, "
 John Knittle, " Oil Springs. J. H. Ballah, "
 Thos. Spurling, " Utioxeer. Elizabeth Mifflin, "
 William Huggins, " Azor Merritt, Overton.
 Jas. Shepherd, " Henry Girard, Price.
 J. T. Mitchell, Petrolia. Joseph Manard, Pilot Corner.

H. Houle, Big Point. Mrs. E. A. Arnold, Sylvan.
 Mrs. Martin, " Jane Waisworth, "
 E. S. Willson, " Ridley. James Higgins, Waterford.
 Peter Hubert, " Tecumseh. Mrs. Jane Shea, "
 J. B. Petheram, " Dunfer. Walter Throver, "
 Jas. A. Hookins, " Moreville. Duncan McGill, "
 W. D. Simpson, " Mrs. T. Southern, Wilebeach.
 Mrs. Simpson, " John O'Hara, McMillivray.
 N. J. Vernon, " St. Marys. Mrs. O'Hara, "
 Jas. Kelly, " Petrolia.

Richard Sellers, Mrs. P. H. Conkey, Wm. Dixon.
 Wm. Lewis, " Phillip Conkey, " Richard Wilson.
 Mr. Paxton, " Wm. Northgroves, " Norman Fish.
 Miss Daisy Dixon, " Hannah Northgroves, Samuel Kelly.
 William Dixon, " Wm. Lewis, "
 Nevil Low, " Mrs. E. McNeight, "

SCIENCE IN THE TEACUPS.

Why does a piece of lump sugar take longer to melt at the bottom of a cup of tea than it does when held near the top?

Answer—If we drop a lump of sugar into a cup of tea we find it takes considerable time to melt if allowed to remain at the bottom of the vessel; but if we hold it up in the spoon near the surface of the liquid it dissolves much more speedily. This is owing to the sugar, as it melts, rendering the portion of the tea containing it heavier; the sweetened part, therefore, descends, leaving the sugar constantly in contact with unsweetened or partially sweetened tea; in fact, a continual circulation of fluid is promoted until the whole is dissolved. When the sugar is placed or permitted to lie at the bottom of the cup, it dissolves until the layer of fluid next it is thoroughly sweetened or saturated, when it practically ceases to dissolve any further, the sweetened and heavier stratum above it acting for a considerable time, until the law of diffusion comes gradually into play, like an impervious covering in keeping back the lighter unsweetened fluid above. Hence the reason, also, while stirring, in breaking up the saturated layer and allowing access to the unsweetened portion, is so effectual in bringing about the uniform sweetening of tea. Life is not infrequently sweetened by the same stirring-up process.

FURNISHING THE KITCHEN.

Few women are strong enough to bare a bare floor properly scrubbed, and a carpet, absorbing the odors and greases of cooking, is an abomination; therefore, it is a good plan to buy brown oil-cloth for the kitchen floor, as it shows wear less readily than other colors and blends better with the wood-work. In buying this oil-cloth the housewife's labors will be lessened if enough more is bought to cover the closet floors.

Few kitchens are commodious—for this reason a flap table, which, when not in use, can be folded up and fastened against the wall, is a positive boon. If not obtainable in the shops, one can be easily made by taking a dressmaker's stationary cutting-board as a model. The top of this table should be covered with white marblecloth.

Chairs are needed for the kitchen. They should be made entirely of wood, as cane seats are treacherous things, and repairing them expensive work.

A wide, painted board, made after the model of the small keyracks, sold in fancy shops, can be hung by means of picture hooks fastened in the top edge back of the table. On it small hooks such as are used by upholsterers, can be screwed in rows. There is no better harbor for knives, spoons and small tinware.

CALIFORNIA REFERENCES.

Joseph Kimman, Modesto, D. A. Davis, Salina.
 M. J. Demore, Visalia, J. E. Pollard, Lone-tar.
 Mrs. J. F. Stokes, " M. J. Brashaw, Malaga.
 H. E. Montague, Fresno City, Mrs. A. D. Jones, Selma.
 Mrs. J. M. Pugh, Daniel Burke, Linville.
 Mrs. H. Pugh, David Hall, Suisun.
 Mrs. D. Crawford, Wild Flower, Hou. W. Sims, Winters.
 John L. Tilley, Keenville, J. Werreger, Bakersfield.
 J. L. Berringer, St. Helen, Geo. A. Pierce, Woodland.
 T. A. Ideo, New Jerusalem, R. C. Swain, Cayucos.
 Mrs. E. A. Greer, Santa Ynez, Mrs. S. A. Muckolls, "
 T. Seely, Arroyo Grande, R. J. Hazzare, "
 J. N. V. Young, " Manito Rojos, Nipoma.
 Mrs. Mary Kennedy, Mike Hughes, Mullpas.
 W. M. Forrester, Santa Maria, S. Langlois, Morro.
 J. C. Wilson, San Luis Obispo, F. Kilby, Estrella.
 John M. Whitaker, Cambria, Jas. L. Kester, Adelaide.
 J. L. Berringer, St. Helena, Wash. Broiles, Cana.
 G. M. Francis, Napa, M. Bellew, Mupitas.
 G. W. Whitman, Concord, R. Anderson, Irvinston.
 J. H. Calder, Los Angeles, F. B. Chandler, Elmita.
 A. A. Hubbard, " S. C. Tryon, Sacramento.
 E. L. Mayberry, San Gabriel, J. Gouldens, Summit.
 J. D. L. Langenour, Woodland.

KERN COUNTY.

Jake Walters, Bakersfield, A. P. Eyraud, Bakersfield.
 Jas. E. Dunlap, " Wm. Geo. Smith, "
 F. K. Cox, " Mrs. M. E. Glenn, "
 Mrs. A. E. Willow, " Mrs. J. J. Murphy, "
 F. L. Orr, " J. A. Hareison, "
 A. Valenzuela, " "

MERCED COUNTY.

W. C. Turner, Mrs. M. Penegar, S. W. Dickinson,
 M. B. Sears, Sidney Deen, G. W. Briskell,
 S. T. Bensch, O. S. Wakelid, C. Bloven,
 Geo. Ward, M. A. Ritchey, D. R. Stoddard,
 E. T. Glvens, H. G. Peck, W. W. Gray.

MARIPOSA COUNTY.

J. M. Maloney, W. P. Cathey, J. H. Beckman,
 T. McEligott, J. N. Cathey, S. E. Snyder,
 Mark W. Quick, Berry Willie, W. C. Smith.

Bakersfield, Dec. 18, 1880: "Having used the Home Comfort Range 'V' over two months, we are glad to say that it gives general satisfaction in every respect, and can safely recommend it as represented to us."—Dunlap & Carver, Cosmopolitan Hotel.

W. A. Freeman, proprietor of Freeman's Hotel, Auburn, Cal., writes: "I am well pleased with the 'M' Home Comfort Range bought of the Wrought Iron Range Co., of St. Louis, and have been using it for one year. I find it just as represented, and most cheerfully recommend the Home Comfort as the best range in use."

H. W. Reed, Superintendent Orray, Colorado, June 10th, 1891, writes: "Gentlemen:—In April, 1890, I purchased one of your 'Home Comfort' Ranges, ('MM') for use in the boarding house of the Virginian Mine, where we board 250 men. I found it so economical that I have bought similar ranges for the Revenue Tunnel Co., the Monarch Mining Co., and the Hector Mining Co. They are, beyond question, the best ranges I have used."

Staley, Wash., November 5th, 1880:—"The Home Comfort Range, purchased of your salesmen, gives entire satisfaction. It bakes perfectly, heats up quickly and takes less wood by half than any cook stove or range we have ever used."—Mrs. D. L. Staley.

Pullman, Wash., November 5th, 1889:—"Our Range has been delivered and we take pleasure in saying that it gives entire satisfaction. For perfect baking, economy of fuel and plenty of hot water, it has no equal."—Mrs. O. M. Heater.

Moscow, Idaho, November 6th, 1880:—"We are pleased to say the Home Comfort Range is all your salesmen claim for it, and it is the best baker we have ever used."—J. H. Collins, H. E. Collins.

Moscow, Idaho, January 30th, 1890:—"The Home Comfort Range delivered to us is all could be expected. We would not be without it for twice the cost, could we not get another. Use our names in recommending it."—S. R. Stratton, Mrs. E. L. Stratton.

Pullman, Wash., January 21st, 1890:—"I have been in the hotel business on this coast for over twenty years; and during that time, have had several different kinds of ranges. But after a thorough trial I unhesitatingly pronounce the 'M. M.' Range you sold me far superior in every respect to anything I have ever used. With the No. 8 range table I can easily cook for five hundred people. The 100 gallon pressure boiler furnishes all the hot water needed throughout my entire house. I find also that it consumes less fuel by almost one-half than other ranges not half so large."—M. C. True.

W. W. Funge, of Ogden, Utah, writes Dec. 31st, 1890:—"I have heard nothing but praise for the Home Comfort Range, and I personally consider them far superior to all others."

OREGON REFERENCES.

Anderson Dunlap, Phenix, Jas. Holmes, Talent.
 Ben Haymond, Rock Point, R. Vint Beall, Central Point.
 D. S. Neathamer, Woodville, Rev. Martin Peterson, "
 Geo. Finck, Roseburg, J. B. Grubbe, Wilber.
 Jas. Richards, Oakland, W. C. Davis, Shedd.
 Mrs. E. Vaughn, Turner, Mrs. H. D. Jones, Wilderness.
 R. Bendelt, Applegate, A. H. Collins, Siver.
 J. M. Hoxie, Medford, David Taylor, Centerville.
 M. Woodward, Pendleton, C. H. Whiteman, "
 Geo. Ruckman, Unatilla, L. C. Whiteman, "
 R. D. Ruckman, "

From the Medford, Or., Advertiser, June 25th, 1889.

We regret to note the fact that the superintendent and salesmen of the Wrought Iron Co., who have been associated with us for the past two months, are soon to depart for a new field of labor. For when these gentlemen came among us as strangers, we supposed they, like a great many traveling men, did a reckless business. We are pleased to say their business has been conducted here in a manner worthy the respect and patronage of any community. Since they have been at Medford they have sold and delivered nearly two hundred of their Home Comfort Ranges, dealing exclusively with the best citizens of this (Jackson) and adjoining counties, and we have heard a number of the purchasers who have thoroughly tested the ranges speak of them in the highest terms. They have circulated considerable cash in this community and have always been prompt to meet every contract. Success will naturally follow any set of men who conduct business as the gentlemen representing the Wrought Iron Range Co.

We, the undersigned citizens of Medford, therefore cheerfully recommend them to any community:

J. B. Riddle, proprietor Riddle House.
 M. E. Beatty & Co., real estate dealers.
 G. E. Merritt, lending blacksmith.
 D. M. Crosby, deputy sheriff.
 John B. Wrisley, real estate and farmer.
 B. S. Webb, hardware and groceries.
 Miller & Strang, hardware and drugs.
 H. E. Baker, commission warehouse.
 C. K. Fronk, agent O. & C. R. R.
 R. Pryce, M. D.
 I. L. Hamilton, liveryman.
 C. W. Walters, confectionery, bakery.
 E. P. Geary, M. D.
 G. H. Haskins, druggist.
 W. S. Cooper & Son, harness, saddles.
 Angie & Plymale, dry goods, clothing, groceries.

VALUE OF RARE U. S. COINS.

HALF CENTS.		SILVER TWENTY CENT PIECES.	
1793—Value.....	\$ 1.00	1874—Proof.....	\$10.00
1796—Value.....	10.00	1877—Proof.....	2.00
1831—Value.....	4.00	1878—Proof.....	2.00
1836—Value.....	4.00	SILVER QUARTER DOLLARS.	
1840 to 1849.....	4.00	1790—Value.....	\$ 3.00
1853—Value.....	4.00	1804—Value.....	3.00
CENTS.		1823—Value.....	50.00
1793—Wreath.....	\$ 2.50	1853—No Arrows.....	4.00
1793—Chain.....	3.50	SILVER HALF DOLLARS.	
1793—Liberty Cap.....	25.00	1794—Value.....	\$ 5.00
1799—Value.....	25.00	1796—Value.....	40.00
1804—Value.....	200.00	1797—Value.....	30.00
1809—Value.....	1.00	1801—Value.....	2.00
SILVER THREE CENT PIECES.		1802—Value.....	2.00
1855—Value.....	\$ 0.25	1815—Value.....	4.00
1863 to 1873.....	.50	1836—Reeded.....	3.00
SILVER HALF DINES.		1838—Orleans.....	5.00
1794—Value.....	\$ 3.00	1852—Value.....	3.00
1796 and 1797.....	2.00	1853—No Arrows.....	15.00
1801—Value.....	1.50	SILVER DOLLARS.	
1803—Value.....	1.50	1794—Value.....	\$35.00
1805—Value.....	3.00	1804—Value.....	800.00
1846—Value.....	1.00	1836—Value.....	5.00
SILVER DIMES.		1838—Value.....	25.00
1796—Value.....	\$ 3.00	1839—Value.....	15.00
1797—16 Stars.....	4.00	1851—Value.....	20.00
1797—13 Stars.....	4.50	1852—Value.....	25.00
1800—Value.....	4.00	1854—Value.....	6.00
1801 to 1804.....	5.00	1855—Value.....	5.00
1822—Value.....	3.00	1856—Value.....	2.00
1846—Value.....	1.00	1858—Value.....	20.00

ILLINOIS REFERENCES.

T. J. Ritch, Western Saratoga, Chas. F. Kuhnson, Highland.
M. A. Keller, " E. W. Miller, Raymond.
G. W. Hillard, Brighton, E. S. Faundleroy, Chicago.
Oscar Bradford, Chicago, Ed. Brand, Summer.
W. O. Wright, Freeport, W. E. Swinney, Jacksonville.

IROQUOIS COUNTY, ILLS.

Jno. & Kate Nally, Donovan, Louis Dubois, Papineau.
Mrs. Mary Joyner, " Edouard Soule, "
A. J. Moore, " Wm. Hiser, "
Jonas Grant, " Henry Stahl, "
Susine Grant, " John Kuchner, Martinton.
Rev. J. H. Eckstrand, " J. M. Pearse, "
Jno. Munson, ex-co Com., " Mrs. Ella Pearson, "
Isaac Thomas, " Wm. & Minnie Rolforth, "
Alfred Maline, Beeverville, Jessie Shaw, "
Chas. Tobo, St. Mary's, Henry Jones, "
Mack Denoyer, Papineau, Martina Mary Heneghan "

KANKAKEE COUNTY, ILLS.

C. & S. Adam, St. Anna, Mrs. Ida Switzer, Waldron.
Wm. Manuy & wife, " A. Fleuchling, "
Mrs. S. Benjamine, " E. A. Brown, "
Mrs. S. A. Woodburn, Waldron, A. J. Kibbons, "

MCLEAN COUNTY.

Walter Kennedy, Arrowsmith, A. S. Dart, Anchor.
W. H. Ritter, " Bortholomew Du Bois, "
Geo. Scholl, " August Hellman, Saybrook.
C. W. Nixon, " Abraham Kotlinger, "
Hiram Pierce, " Albert Groves, "
Frank J. Fleisher, " David Vanschoyck, "
Wm. Curtis, " Augusta Rosanau, "
James Kennedy, Colfax, D. W. Hanes, Cropsey.
J. S. Ward, " Susan S. Thomas, "
Chas. G. Ritchie, " S. E. Thomas, "
Jno. W. Hester, " W. H. Noble, Hayworth.
Jno. W. Lyons, " Olden Meyers, Lexington.
G. W. Hawthorn, " Jno. Morrissey, "
Wm. Small, " M. Wick, "
B. F. Frantz, " S. W. Shafer, "
C. Banknecht, Cooksville, W. R. Van Deyender, "
Casper Scholl, " Patrick Hanley, "
S. H. Stagner, " Michel Murphy, "

LIVINGSTON COUNTY.

Jno. Darwall, Fairbury, Fred. Trunk, Chatsworth.
Fred. Koehl, " M. L. Shaw, "
Jep. O. Morris, " Robt. H. Bell, "
Elizabeth Donoho, " Theo. Weinand, "
C. A. Woodard, " Fred. Haase, "
George Goshorn, " L. Hutchinson, Lodema.
H. Hornbeck, " Emery Crouch, McDowell.
J. F. Cooper, " Wm. Colon, "
C. T. Houghan, " Dave Green, Pontiac.
G. W. Thomas, " Bert Thomas, Kyles.
Chas. Kendelschafer, " Henry Braun, Sycwrt.
Chas. Quest, " E. Crogo, Pontiac.
Jas. Albee, Chatsworth, Jno. W. Kershner, Le Roy.
" Jno. W. Arrowsmith, "

IROQUOIS COUNTY.

J. M. Fidler, Watska, C. C. Smith, Milford.
George Martin, " George Crookes, "
Minor Smith, " Newton Crawford, "
Jno. Francis, " C. G. Anderson, Donovan.
Moses West, " Eliza Peltier, Beeverville.
J. C. Perry, " Everett Vanalett, St. Mary.
Ed. Trauble, " Geo. McAfee, Sheldon.
T. A. Magning, " Joseph Deon, Clifton.
Samuel Warrick, Iroquois, Medore Rabideaux, Plato.
Jno. Waters, " Eugene Patnaude, Ashkum.
B. F. Fry, " Frank Menards, "
Madison Pyatt, " Joseph Ponton, "
H. E. Light, " H. W. Townsend, Chebanse.
Lewis E. Jones, Milford, Alexander Ray, Waldron.
Wm. E. Butler, " Mrs. M. H. Forbis, "
J. W. Williams, " J. H. Hastings, Del Ray.
George Hainer, " "

J. J. Bean, H. Leuken (Hotel Proprietor), Mary Fleming and Isaac Meredith, of Chester, Ill., all agree in saying: "We each have purchased a Home Comfort Range, and could not be better pleased. It cooks to perfection and bakes so nicely with little fuel that we are delighted with it, and cordially recommend it in the highest, and would advise those in need of a cooking apparatus to avail themselves of the opportunity to buy one when called on by the agents."

Col. D. S. Flagler, Commandant U. S. Arsenal, Rock Island, Ill., says: "It is not only a beautiful ornament in the kitchen, but something adding joy to everyday life."

Mr. C. F. Hemenway, Cashier Moline National Bank, Moline, Ill., concurs fully in the above.

J. M. Floyd, of the Lipcota House, Lincoln, Ill., under date of April 18, 1887, writes: "We have in our hotel one of your double-oven ranges, which I will say is one of the best and most durable ranges we have ever used. It will save its price in coal within a year. We have used a great number of ranges, but the Home Comfort is far above any we have ever seen."

PIATT COUNTY, ILLS.

Amos Solland, O. P. Baker, West Stanley.
Mrs. G. Olsen, Milan Baker, Henry Peck.
John Alrick, W. H. Piper, James G. Miner.
James Duval, Sam. Dubson, Wm. O. Doley.
William Robinson, Martin Dubson, J. F. Hendricks.
John W. Stroil, "

BOND COUNTY, ILLS.

Jacob Gall, Peter Streif, W. B. Vollettine.
John Treeloggan, J. B. McFarland, N. M. Vollettine.
C. S. Treeloggan, John S. File, J. P. Nilsson.
U. R. Williams, F. H. Erenpreis, Jacob Zimmerman.
D. R. Wilkins, Wm. Seeger, Philip Klein.

MADISON COUNTY, ILLS.

Sarah Anderson, Geo. A. File, H. Montgomery.
Wm. Wasman, Trueman Maltby, Ben. Padlock.
M. R. Ray, V. H. Randle, John Waugh.
C. W. Pizer, Henry Butler, G. W. Cook.
G. Vanderbrock, Susan Pizer, J. T. Richard.

MORGAN COUNTY, ILLS.

Caspar Luken, H. C. Wiswall, W. W. Ware.
Richard Rubie, Henry S. Raybon, Hardin Cox.
L. J. Walker, I. F. Deavenport, Geo. Baxter.
Fred. Myers, M. E. Harsky, G. W. Curtis.
P. D. Stout, Wm. Haynes, Sylvanus Scott.
G. C. Gipson, Thos. McLamar, Geo. F. Nochia.
J. K. Cunningham, Thos. C. Reynolds, J. W. Osborne.
S. Vanwinkle, Sam. McNulty, Joseph M. Tribble.
Elijah Henry, M. M. Millton, Ben. J. Osborne.
Jessie Jones, "

MONTGOMERY COUNTY, ILLS.

Geo. M. Guthels, D. F. Hodges, M. A. Newell.
Sandford Clow, Roseline Burris, John Grimmer.
B. P. Lewright, Thomas A. J. Gray, T. Rogers.
H. H. Robinson, W. D. Bradshaw, A. Sammons.
M. E. Berry, James Watson, John K. Moore.
J. R. Chapman, Joseph Lessman, E. H. Brown.
Geo. Wood, Joseph Stuttle, John W. Guthrie.
J. E. Smith, Joel Jones, E. R. Brown.
Jennetta Varner, Geo. P. Martin, Annie F. Lewis.
Jacob McConity, "

MACON COUNTY, ILLS.

Frank Blitter, Mary Sheen, Martha Schall.
J. M. Jones, Amos Lane, W. A. Wood.
Wm. Dr. Brown, C. F. Sprinkler, M. H. Morgan.
W. H. Murphy, C. W. Bofford, J. J. Combs.
E. B. Walker, Jno. M. Roly, Geo. E. Curr.
M. L. Wiley, F. F. Talbot, C. J. Black.
Zach. Brown, J. O. Sims, J. D. Hatters.
H. T. Fullenelder, R. Conrod, Jas. Ervin.
A. Rakestraw, R. Toby, G. W. Kraft.
O. T. Kerk, Thos. Lindsey, Fred. Kater.
B. F. Miller, R. H. Smith, A. A. Smith.
J. B. Moore, Lewis Walfert, Lewis Lynch.
Otto Hinn, A. J. Pease, Albert Eaton.
Antone Vollmer, J. T. Shaddock, Jno. Walmbrook.
W. H. Russell, Younger Filson, M. M. McLamel.
F. P. Towne, B. W. Rose, F. H. Coleman.
Chas. E. Morrison, Jacob Troutman, S. G. Park.
S. E. Bear, A. J. Trimmer, L. R. Provost.
H. H. Piper, J. L. Walker, H. Glimmer.
W. H. Willoby, Landon Davy, H. Harriet Allison.
Henry Wiley, Adam Kreh, J. G. Eckardt.
J. L. Conley, Frank Williams, Robt. Stennert.
N. A. Stivers, Hugh Trimley, J. G. Griffith.
Nathan Clover, David P. Zimmerman, "

CHRISTIAN COUNTY, ILLS.

Patrick Cooper, D. L. Lindsay, Jno. H. Paris.
J. H. Check, W. C. Shory, Jas. O. Wilson.
C. H. Brockelby, J. W. Albright, W. S. Kabor.
Albert Allen, Daniel Bottrell, Eli Sargent.
H. S. Sheraton, Edgar Eckels, M. M. Tichner.
D. O. Daniels, W. H. Wits, W. J. Milligan.
J. T. Simpson, Dan. Decamp, G. W. Prater.
N. N. Arnold, E. M. Burnes, I. J. Ford.
M. Sweet, W. W. Galloway, W. Harold.
Jno. Neal, John U. Wolford.
H. H. Hedden, William West, Jas. A. Sprinkle.
W. H. Poor, U. M. Campbell, John Vaughn.

LOGAN COUNTY, ILLS.

William McKee, Henry Cummings, J. W. Davis.
Mrs. A. Imhoff, Murphysboro, Jackson Co.
W. A. Craggs, Kilbourn, Mason Co.
J. W. Hampton, Chapin, Morgan Co.
Mrs. C. R. McKelvey, Coatesville, Randolph Co.
Mrs. Mary Despain, Houston, "
J. W. Kims, Milmine, "
Mrs. G. T. Dilatash, La Place, "
J. T. Pender, Bement, "
(Pastor M. E. Church).

CHAMPAIGN COUNTY, ILLS.

L. C. Kiger, Melinda Pieplow, Mrs. F. M. Leigh.
Susan Hecore, George Diskell, A. R. Seymour.
Wash. Humrickhouse, A. C. Holvise.
Mrs. F. P. Holberstadt, Anna W. Alberson.

MENARD COUNTY, ILLS.

H. C. Wilson, W. H. Craggs, Mary E. Harding.
David Dowell, J. S. Holswick, Geo. Gillen.
Andrew C. Juhl, Joe Wilson.

CASS COUNTY, ILLS.

J. G. Ryman, John T. Fads, Pleasant Thomas.
Thomas J. Witly, Dr. C. S. Matthews, M. Harbison.
John W. Wright, Wm. Wilner.

VERMILION COUNTY, ILLS.

C. A. Cannon, Mrs. S. G. Myers, Samuel Hart.
Clara Vanbuskirk, E. J. Bantz, John J. Ganta.
D. W. Lashley, J. R. Thompson, James Black.
Sarah Dearb, Oliver Finley, Samuel Black.
P. N. Six, D. Smith, Lucy A. Smith.
Mrs. Mary Hill, John A. Moore, Melvina Skinner.
Mary A. McLeod, Mrs. M. J. Lyons, Nancy Pibble.
Geo. F. Sawers, Martha Maden, Isaac Skinner.
Mrs. J. Battie, Mrs. K. Shaper, John Galna.
Moses Meeks.

SANGAMON COUNTY, ILLS.

J. M. McMillan, Frank Shenle, Jos. Miller.
Richard D. Pope, W. J. Eblin, Margaret Dingman.
Ch. R. Leeds, Jno. Putnam, Henry Birch.
Ell. Harbert, Wm. E. Farish, W. A. Withrow.
W. R. Thrawl, Allen Talbot, N. N. Dingman.
Jas. Brennan, H. S. Mathews, Frank Whitelides.
Thos. Lottion, T. M. Moore, Henry Grinner.
Taylor Mathews, Edward Crane.

ILLIOPOLIS, ILL., March 18, 1891.

We regret to note the fact that the superintendent and the salesman of the Wrought Iron Range Co., of St. Louis, Mo., who have been associated with us for the past four months, are soon to depart to new fields of labor. These gentlemen came among us as strangers, and we supposed they were like a great many traveling men who do a hawk and lizard business, but we are pleased to say that the business has been conducted here in a manner worthy of the respect and patronage of any community. While at this point they have done a very extensive business, having sold seventeen car loads of ranges, and so far as we can ascertain have given universal satisfaction. While we regret their departure we wish them success and can heartily recommend them to any community in which they may cast their lot.

Signed.

G. W. Caustant, Pres. of Bank of Ill.
J. W. D. Mayes, M. D.
S. J. King, M. D.
W. T. Bridges, M. D.
Robt. Clark, pastor of M. E. church.
D. W. Peden, real estate agent.
J. L. Shurtzer, town clerk.
L. H. Wycoff, druggist.
M. M. Mann, cashier Ill. Bank.
C. J. Blanchflower, merchant.
W. H. Faust, glazier.
W. A. Mathews, dry goods merchant.
A. E. Hampton, dry goods merchant.
J. H. Sharton, harness maker.
B. H. Kendall, merchant.
E. E. Bechel, harness maker.
J. H. Kendall, hardware.
J. Wilson, restaurant.
C. B. Southerland, merchant.
H. M. Warren, merchant.
W. E. Hill, coal and salt dealer.
W. W. Shwael, P. M.
W. T. Fossett, butcher and shipper.
John Fossett, butcher and shipper.
Fossett & Son, butchers and shippers.
A. C. Burns, blacksmith.
H. C. Smith, banker.
W. B. Glisber, prof. of college.
L. Taverem, millinery.
W. T. Wood, barber.
F. M. Sherman, constable.
Bradley & Pellan, merchants.
G. W. Shrewsbury, hotel.
R. T. Spencer, publisher.
J. Millkens, railroad agent.

The St. Louis Republic of Dec. 31, 1891, gives a full page account of a great banquet given its employees by the St. Louis Wrought Iron Range Co., or the Culver Bros., as the firm goes by both names. Among the speech makers were Mayor Noonan, of St. Louis, and Gov. Francis, of Missouri. The firm employs 1,500 men in making "Home Comforts" and 250 men on the road selling them. Its daily expenses are \$7,000 and its annual pay roll is nearly \$1,000,000. The factory and office cover an entire block, with a floor space of 14,000 feet.—*Elwood (Ill.), Messenger.*

Sisters of St. Mary's Hospital, Streator, Ill., June 7, 1891, say: "With pleasure I can state that the range bought of you September, 1888, has been in steady service for three years and has proved most satisfactory, and I would recommend it to all who wish a range, as it is first-class for baking, boiling and cooking."

Sister Aurelia, St. Clara's Hospital, Lincoln, Ill., June, 1891, says: "In answer to your inquiry concerning our range, I will say that it is suitable for every use and we are quite satisfied with same."

J. N. Baldwin, of the Baldwin Hotel, Monmouth, Ill., on February 18, 1891, writes: "I have used four ranges of different makes since entering the hotel business, and consider the Home Comfort Range, bought over a year ago, the best range that I have ever used. It bakes and roasts perfectly and quickly, and consumes less coal than others, and burns equally well hard or soft coal, having used both. I cheerfully recommend the Home Comfort Range to any one wanting a first-class cooking apparatus."

Johnson & Sons, of Jacksonville, Ill., under date of July 14, 1891, say: "We have sold a Home Comfort Range to the following parties whose names we now recall: Robert Hockenbuhl, John C. Chambers, Wm. Kumenberg, Robert Russell, A. T. Silbert, J. Weir Elliott. We have sold many others, but these are the persons who bought first and who have spoken so many good words for your ranges that we are enabled to recall them to mind with the greatest ease. No words we could say would express our admiration for these ranges."

F. M. Holts, Elgin, Fred. Meritt, Pingree Grove.
Frank Engel, " Michael Dougherty, "
Laura Phillips, " Fred. Marshall, "
Kristina Anderson, " Fred. Weston, "
S. J. Goddard, " E. Tamm, Hampshire.
F. Lagarstrom, " Barbara Tamm, "
Alice Engel, " Mrs. S. J. Cummings, "
John Bailey, " John Melms, "
Jno. W. Pearson, Plato Center, " Mrs. Philip Peterson, "
Ferdinand Folts, " Gladstone Hurst, "
Mrs. Ellen Phelan, E. Plato, " Elizabeth Klefer, Lilly Lake.
Mrs. John Westman, " Mrs. Andrew Peterson, "
Henry Berger, Barneston, " Tilda Peterson, "
P. Keegan, Burlington, " Mrs. David Bowne, "
Orlando Vandusen, " Mrs. Mary A. Corvill, "
Catharine Hamamith, Virgil, " Wm. Dean, Hanover.
C. O. Malley, " Albert Rich, " Sunset.
V. Steffens, " Mrs. Mary Smith, "
Mrs. Jas. Currier, Harmony, " Mrs. S. Phingston, " Everett.
Mrs. Gust. Schuman, " Mrs. Wm. Abraham, Huntley.

CHICAGO, ILL., Aug. 26, 1893.

WROUGHT IRON RANGE CO., ST. LOUIS, MO.
Gentlemen—The range put in the Hotel Endeavor, of Chicago, has been used for the past five months and has given perfect satisfaction in every respect, far exceeding any other make. Thus I desire to recommend this range to my fellow chefs, as they will find it much more convenient, and the repairs necessary reduced to a minimum, all parts subject to strain being made of malleable iron; and the top will not crack, no matter how hot, if cold water should come in contact.

GEO. K. KORGOURIS,
Chef of Hotel Endeavor.

No one was ever heard to find any fault with the ranges made by the Wrought Iron Range Company, of St. Louis. The "Home Comfort Range" is made of malleable iron and wrought steel—a combination that comes pretty nearly being indestructible. A visitor to the establishment of this great concern is much impressed with the solidity and honesty of the goods made. This house was established in 1864, and is in some respects the largest in the world.—*Hotel World.*

Here's a wrinkle worth trying: Dissolve a little gum arabic in a little water, so that it is rather thick; put enough plaster of Paris into this to make a thick paste. Cement pieces of broken china together, and in half an hour they cannot be broken in the same place. Hot water seems to make it firmer.

Ghamo (savagely); "Your beast of a dog has bitten a piece clean out of my leg!"
Sharple: "Confound it! I wanted to bring him up a vegetarian."—*Pick Me Up.*

IOWA REFERENCES.

M. A. Hodges, Park Place Hotel, Marlon, Iowa, on June 30, 1897, says: "I write to say that we are using a Home Comfort Range and think it the most perfect range on the market. We use the steam table and would not be without it for any amount. We also use the charcoal broiler, and do not think it can be excelled for broiling steak. After giving this range a thorough trial we know it to be a great saving in fuel."

Geo. P. and Chas. B. Anther, Proprietors of Anther House, Ft. Worth, Iowa, June 7, 1897, write: "The Home Comfort Wrought Iron Range we purchased two months ago we are more than pleased with. This range is an 'O. S.' with steam table No. 1. To day we ordered another for our boarding house, the same size, also one '13' with thirty-five gallon pressure boiler, with No 13 charcoal broiler attached, for a member of the family. The range is perfection, and we cannot say too much in its favor, and you are at liberty to use our name as reference," etc.

James Prosser, Proprietor of Broad Street Hotel, Grinnell, Iowa, June 4, 1897, writes: "The Home Comfort Range you placed in my kitchen is the most satisfactory purchase of my life. I am safe in asserting that I save one half the fuel that I used in a No. 9 cooking stove. Besides I have boiling water in twenty minutes from shaking the fire—not hot water, but boiling water. I can't express how pleased I am."

Asher & Wormly, Proprietors of the Asher House, Okaloosa, Iowa, July 15, 1897, write: "We have been running the Home Comfort over two years, and to say we are pleased only half expresses it. The saving of fuel is the main feature. The abundance of scalding hot water is, without doubt, a grand feature, and the steam table we would not be without. You may use our names to recommend it, and no reasonable amount of money would induce us to change it for any other range."

Anthes Bros., Proprietors Hotel Anthes, write from Fort Madison, Iowa, Jan. 6, 1899: "We are using two of your ranges, and find them the best we have ever had."

Wm. M. Croan, Supt. Western Normal College, Shenandoah, Iowa, writes Dec. 24, 1899: "Replying to your letter of inquiry will say that the Wrought Iron Range purchased of you is giving entire and complete satisfaction. It is never cool, and is heated to an almost red hot heat from four o'clock a. m. till 10:30 p. m., and a slow fire the rest of the night. It does the cooking so far for 255 people and its capacity and work is tested more than any of my other ranges."

We cheerfully endorse the Wrought Iron Range Company. Respectfully,

W. P. Hannum, Mrs. Geo. Harriman, Mrs. Aaron Nelson, J. K. Craven, D. A. Fallard, J. W. Goodrich, S. D. Nichols, Michael Johnson, F. J. Buckingham, Geo. Wisner, James Turrell, Jno. Henson, Horatio Knight, E. Waldo, Mrs. M. Richardson, Fred. Wolf, L. K. Adix, Jno. Harslett, Wm. Doerder, W. Smalley, L. B. Crandell, S. A. Chambers, Jacob C. Hamon, E. Zachary, Mrs. Orys Waid, L. Troutman, John Kempf.

Gershom H. Hill, M. D., Iowa Hospital for the Insane, Independence, Iowa, June 6, 1891, says: "I am pleased to say that the range put into this institution in July, 1888, gives satisfaction and continues to do good work. We do not use it particularly for baking, but for general cooking it answers our purpose very well."

C. E. Chamblings, Superintendent Harden County Poor Farm, June 30, 1891, says: "I have been using a Home Comfort Range for over two years, manufactured by the Wrought Iron Range Co. of St. Louis, Mo. It gives entire satisfaction in every particular, and I can heartily recommend it to anyone in need of a cooking apparatus as a perfect baker and durable range."

TINER RESTAURANT, KEOKUK, IOWA, JAN. 1, 1892.

Wrought Iron Range Co., St. Louis, Mo.
Dear Sirs: I received my range in perfect order and I am more than greatly satisfied with it. We would hardly know how to run a restaurant without such a complete cooking apparatus. Anyone wishing to purchase one of them I will give them one of the best recommendations. We have had some of the best cooks in this country to look at it, and they say it is one of the finest they have ever seen.
Yours respectfully, N. B. BOUGE.

BOONE COUNTY.

Jacob A. Oler & wife, Boone. Jacob Tonsfeldt, Boone.
V. Stanley, " Henry Mans, "
Mrs. Henry Friedley, " Maggie Maas, "

STORY COUNTY.

Mrs. S. A. Buck, Ames. Mrs. E. M. Humphrey, Nevada.

GREENE COUNTY.

C. E. Deen, Jefferson.

WOODBURY COUNTY.

Mrs. John Virtue, Danbury. D. H. Robbins, Correctionville.
Mrs. W. H. Empey, " G. H. Gray, Cushing.

St. Joseph's Hospital, Keokuk, Iowa, July 8, 1891.
Wrought Iron Range Co., St. Louis, Mo.
Gentlemen: Your letter received some time ago. In reply will say that we are very much pleased with the Home Comfort Range which we have purchased from you.

Very truly,

SISTERS OF ST. FRANCIS.

W. B. Beckwith, Mt. Pleasant. Mrs. C. C. Kelsey, Iowa Falls.
Geo. H. French, Davenport. Mrs. Geo. Clark, Spencer.
G. W. Page, " Mrs. M. Rasmussen, "
A. L. Preston, Cedar Rapids. H. Helkens, Cromwell Center.
Thos. Cooper & Son, Cresco. A. F. Dennis, "
Mrs. A. Anther, Ft. Madison. Katherine Meyers, Iowa Falls.
J. M. Bishop, Keokuk. Wm. E. Smith, Hartley.
Mrs. C. A. Hakes, Centerville. W. D. Soure, "
Chris. Baker, Gilman. Wm. Dice, "
E. A. Kahbaugh, " Tama. W. H. Oppelt, "
W. F. Kahbaugh, " J. L. Louge, "
L. B. Blivin, Toledo. David Critchfield, Sanborn.
Mrs. S. R. Anderson, " Tama. Chalmers Elliott, Hampton.
Mrs. E. G. Hufkin, Toledo. R. J. Elliott, "
Judge Leander Clark, " C. H. Seeley, Webster City.
Mrs. J. A. Offen, Spencer. Mrs. H. Root, "
Mrs. John Schorr, Wilton. Thos. Barnett, Mitchell.
John Stanton, " Mason City. Mrs. Thos. Barnett, "
M. K. Avery & Son, " Mrs. S. L. Barnes, Jerico.
John Stanton, " Mason City. Mrs. G. A. King, "
M. K. Avery & Son, " Mrs. G. A. King, "
Thos. Barnett, Mitchell. Geo. Hooper, Cresco.
Mrs. Thos. Barnett, " Peter Fox, New Haven.
S. G. Blythe, Nora Springs. Mrs. Julia Guyette, Lourdes.

WAS SHE A BOSTON GIRL?

"Yes," said the young man, as he threw himself at the feet of the pretty school teacher, "I love you and would go to the world's end for you."

"You could not go to the world's end for me, George. The world, or earth as it is called, is round like a ball, slightly flattened at the poles. One of the first lessons in elementary geography is devoted to the shape of the globe. You must have studied it when you were a boy."

"Of course I did, but—"

"And it is no longer a theory. Circumstances have established the fact."

"I know; but what I meant was that I would do anything to please you. Ah, Angelina, if you but knew the aching void—"

"There is no such thing as a void, George. Nature abhors a vacuum. But, admitting that there could be such a thing, how could the void you speak of be a void if there were an ache in it?"

"I meant to say that my life will be lonely without you; that you are my daily thought and nightly dream. I would go anywhere to be with you. If you were in darkest Africa or at the North Pole I would fly to you. I—"

"Fly! It will be another century before man can fly. Even when the laws of gravitation are successfully overcome, there still remains, says a late scientific authority, the difficulty of maintaining a balance—"

"Well, at all events," exclaimed the youth, "I've a pretty fair balance in the bank, and I want you to be my wife. There!"

"Well, George, since you put it in that light, I—"
—Greenburg Spark.

A good formula for layer-cake is as follows: One cupful of sugar, one-half cupful of butter, one-half cupful of sweet milk, the beaten whites of four eggs, two cupfuls of flour, and a heaping teaspoonful of baking powder.

It is said that a Paris laundryman has discarded all soaps, sodas and boiling powders; he merely uses plenty of water and boiled potatoes, and can cleanse, without employing any alkali, the worst soiled linens, cottons or woollens.

INDIANA REFERENCES.

PIKE, POSEY AND GIBSON COUNTIES.
Bailly Williams, J. A. Ewin, Bunch Kinman, James Barnett,
Mrs. J. McFetridge, Dr. John Smith, James Richardson, Robt. Holland,
Thomas Hall, James Richardson, Robt. Holland,
Isaac R. Bennett, Louis Gladish, John W. Shelman,
John R. King, N. Kunkle, C. L. Applegate,
Warren Douglass, Mrs. Robert Parrott, J. C. Witherspoon,
Jasper Douglass, Gus K. Celso, John Spain,
J. E. Douglass, R. P. Irwin, John Williams,
Henry Lufking, Louis Witherspoon, John A. Mount,
James W. Garrison, Daniel Titner, Geo. W. Johnson,
Mrs. J. M. Smith, Sam'l Marvill, Mariah Smith,
Abraham Yueser, William Brinkley, T. S. Pollard,
J. H. Montgomery, Dave Hart, Francis Lucina,
Mrs. J. DeJennett, Andy Storman, Jack Montgomery,
Jonathan Loveless, Jacob Collier, John J. Clark,
Wright Lindsay, William Storm, James Wallace,
E. W. Birch, Betsey Triplett, Richard Riggs,
Thyless Arbutnot, R. M. Mumford, John N. Barnett,
Green Cunningham, H. C. Brewton, David M. Dixen,
William G. Murphy, Thuner Smith, Louisa Heady,
Jerry Humphreys, Mrs. L. Lamb, Jas. H. Nays,
Richard Riggs, Gibson Cross, Chas. Hummerling,
Dan Shawhan, Calvin Howard, Eliza Aldridge,
Joseph Moore, E. M. Selby, Alonzo Aldridge,
Milton McRoberts, E. Roberts, Mary A. Mills,
Elisba Meul, Thomas Hurt, Will Leut,
George Byers, William Bass, O. C. Shanky,
J. C. Redman, Dr. C. J. Agg, Thos. J. Cooke,
W. K. Witherspoon, Joseph Shy, Sam'l D. Cox,
D. C. Applegate, Geo. W. Fetter, Jas. A. Smith,
Geo. W. Kinmonth, H. L. Deyce, H. L. Simms,
Mrs. Allan Spatin, W. L. McKinney, James Dart,
Mrs. Nancy Catt, J. P. Wallace, Henry A. Cart,
R. Johnson, Edward Grudgel, W. F. Sturgeon,
Robert N. Hubbard, John DeJennett, W. O. Camp.

JANPER COUNTY.
W. C. McCullough, Remington, Chas. Pullens, Rensselaer,
J. A. McCullough, " J. M. Burns, " "
Wm. Reed, Rensselaer, Joe. Loughbridge, Goodland,
J. L. Smith, " W. N. Dague, " "
Wm. Hoover, " John Reed, " "
J. W. Woods, " C. M. Woods, " "

BENJON COUNTY.
Geo. Blessing, Fowler, Sam'l Hutt, Fowler,
Ephraim Sayers, " H. O. Bingham, " "
James Simpson, " Ed. English, Hutt, " "
Wm. Hutt, " Chas. Sayers, " "
Enoch Hagenbauch, " L. A. Griffith, " "
Wm. Rommel, " W. S. Gray, " "

NEWTON COUNTY.
J. W. Graves, Morocco, J. M. Potts, Morocco,
W. W. Chisum, Henrietta Puett, Burr City,
Mrs. E. Goodind, " Nat. Miller, Brookston,
A. Bailey, " Nat. S. S. Hinesley, " "
Wm. Archibald, " M. M. Hinesley, " "
Sam. E. Darrale, " Wm. A. Holland, Durne,
Daniel Ash, " Geo. W. Patton, Julia,
David Stone, R. S. Robinson, Wm. Quackenbush,
J. M. Robb, Mrs. Eleanor Mulkin, Wm. M. Robinson,
J. M. Kimball, North Vernon, Capt. Lee Howell, Evansville,
Bernard Ebbeling, " Henry Overturn, Holton,
O. P. McCracken, " C. J. Holman, Poston,
Simon Stearns, " M. W. Akerly, Vincennes,
Mrs. Minerva Tate, " Nathan Elgie, Butler Switch,
Miss Mattie Tate, " W. H. Snodgrass, Osgood,
P. Wiggins, " Robt. Johnson, Petersburg,
Willie Peck, " C. N. Clapp, Schiplo,
Rev. E. M. Fuller, " Mrs. A. C. Hassmer, Versailles,
J. M. Klipper, " J. A. Ewin, Fort Branch.

G. S. Cleveland, on June 16, 1888, writes from his home in Plymouth, Ind.: "We are delighted with our Home Comfort Range. It requires much less fuel, is easier to manage, and bakes better than any other cooking apparatus we have ever used. We have the sweetest and lightest corn bread and biscuit, and the tenderest and juiciest meats, and everything is cooked in the most delightful manner."

G. R. Griffin, editor of Ripley Co. Journal, Osgood, Ind., writes: "I have tested, to my entire satisfaction, the qualities of the Home Comfort Range, manufactured by the Wrought Iron Range Co., of St. Louis, Mo., and can say, from personal experience, that every part of its construction is all that is claimed, and its cooking qualities are complete. My wife gives it her loudest praise, and is proud of the manner in which it performs its duty. It is truly a great invention, and a new era in the mode of preparing the daily meal, which will ever stand in the lead of any kind of stove made. The principles upon which the range is planned clearly assert its superiority over all other cooking contrivances to the least practical person, as its arrangement shows by a glance that it could not do otherwise but bake quickly and evenly. It has many advantages over a common cook stove which I will not attempt to give alphabetically, but to see one is to buy. To be convinced of its true character, stop near one of the wagons from which it is sold, witness its dissection, hear the explanation of its parts, and see its temper tested piece by piece. 'It beats the world' is the verdict of everyone."

NORTH CAROLINA REFERENCES.

EDGECOMBE COUNTY.

R. F. Eagles, T. W. Owens, J. W. Bates,
R. W. Lewis, E. S. Moore, Mrs. W. A. Norville,
S. R. Moore, S. J. Jenkins, R. B. Norville,
W. S. Crisp, S. J. Cobb, W. W. P. octor,
Mrs. E. Everett, J. E. Owens, J. D. Jenkins,
T. Pitts, W. T. Lunford, C. D. Jenkins,
R. K. Keel, Job Fulton, J. Killebrew,
J. B. Bradley, H. Norville, H. H. Hearn,
W. H. Knight, J. W. Bridges, W. B. Edwards,
W. J. Langley, " "

CHATHAM COUNTY.

H. C. Ferrell, W. H. Cross, O. S. Johnson,
Wm. Johnson, J. H. Williams, B. W. C. Burk,
W. G. Harris, W. A. Williams, J. W. Poe,
T. J. Harrington, S. H. Wilson, J. A. Pugh,
D. L. Steadman, J. C. Wilson, G. W. Emerson,
E. F. Hagland, E. M. Rount, J. C. Kirkman,
Mrs. B. J. Harrington, D. F. Steadman, N. R. Sanders,
ton, B. M. Thomas, C. M. Dowd,
N. M. Rosser, W. G. Lassiter, J. A. Dowd,
G. W. Harrington, A. C. Moore, D. Dowd,
B. H. Jones, W. D. Matthews, W. T. Cheek,
W. A. Ragland, Joseph Matthews, Robt. Studevant,
R. M. Carp, O. A. Burnes, R. Faucett,
Wm. Moore, Jr., J. Tyson, Jr. " "

CURRITUCK COUNTY.

Thos. Newbern, C. M. Bell, J. L. Deconimis,
Jack Newbern, Wm. H. Bray, Sherb. R. Gregory,
Mrs. J. H. Newbern, Wm. H. Bray, Thos. Barrett,
A. J. Pell, Thos. Jarvis, John Brock,
Jacen Bell, Mrs. S. Snowden, Ferdinand Bonnie,
John Williams, " "

GATES COUNTY.

John Alphin, James B. Jones, Geo. F. Eason,
W. H. Manning, J. T. Walton, M. Mills Henton,
Geo. J. Costen, Alex. Carter, M. T. Pierce,
E. D. Riddick, Dick Hayse, John A. Roundtree,
C. R. Cross, Wm. W. Savage, Judge J. T. Waff, Mrs. Mary Arnold,
Wm. W. Savage, Miss Mary E. Wiggin, " "

WAYNE COUNTY.

Rev. M. E. O. Berry, N. J. Smith, A. J. Brown,
H. Rayner, Wash. Reed, Ada Brown,
M. H. Bizzell, P. L. Peacock, G. W. Bennett,
D. J. Broadhurst, T. J. Beckton, W. S. Gresham,
Levi Strickland, T. R. Acoc, E. J. Martin,
Wm. Grant, D. B. Horden, W. D. Martin,
D. C. Walker, J. A. Scott, Wm. D. Bardin,
Jno. R. Roberts, Zion Reed, Mrs. M. Moring,
F. H. Buchanan, H. W. Godwin, H. J. Sauls,
Mrs. L. E. Buchanan, Wm. Minshew, R. Newman,
G. C. Buchan, G. E. Butts, N. L. Odum,
Mrs. M. Daniel, D. H. Bridges, J. L. Newsom,
Lydia A. Daniel, R. Ivey, H. J. Newsom,
H. A. Whitfield, Fred. Grantham, S. A. Watson,
James H. Grant, John Hend, Thos. Cooley,
L. W. Barlow, Barney Daniel, T. E. Woodward,
L. W. Price, Hepsay Smith, A. H. Haggie,
J. L. Mayo, Mrs. J. Broadhurst, J. A. Scott,
J. A. Mayo, Mrs. F. A. Grant, W. H. Andrews,
Joe. Smith, Mrs. Della Grant, D. R. Thompson,
F. W. Yolverton, Mrs. Emma Roberts, J. B. Fokt,
M. T. Johnson, Mrs. W. Broadhurst, Geo. Mitchell,
Mrs. S. J. Ontland, T. A. Whitfield, B. Davis,
F. J. Beeton, " "

DUPLIN COUNTY.

Mrs. F. Souther- Rebecca Boyette, Alfred Hall,
land, Emma Boyette, Lucy C. Hall,
Jno. H. Westbrook, R. W. Boyette, Absolom Phillips,
Nathan Garner, M. E. Boyette, J. D. Duncan,
C. derigan, R. H. Kornegay, E. B. Bowden,
Lucy Jones, E. B. Jones, W. H. Bowden,
E. W. Taylor, Jacob Smith, June A. Shine,
Wm. Boyette, Anna V. Smith, Mrs. Salie E. shine,
Jno. W. Waters, Maggie Simmons, Mrs. H. N. Korne-
J. A. Boyette, Mrs. R. P. Hamblin, gay, " "

WILSON COUNTY.

Miss Edith Dew, N. C. Boyett, J. Carter,
J. Tomlinson, Robt. Raper, Robt. Raper,
J. M. Burnett, Calvin Woodward, J. Bass,
Thos. Woodward, R. A. Ellis, J. B. Gardner,
J. E. Moore, R. Gay, Dr. J. E. Brothers,
B. E. Hunt, W. Z. Ellis, R. Newsom,
B. E. Hunt, D. W. Weaver, Thad. Pender,
N. Z. Ellis, Gray Ellis, H. Pitman,
Thos. Felton, S. D. Boykin, S. Damm,
Y. H. Eagles, A. E. Finch, T. H. Bridges,
C. Ellis, J. Winstead, T. P. Eagles,
B. Bullock, B. Bullock, T. U. Emerson,
L. N. Amason, S. D. Boykin, D. Whitley,
Mrs. A. Finch, L. A. Pender, " "

BUNCOMBE COUNTY.

Levi Clements, D. V. Cole, G. W. Cole,
J. F. Hawkins, Cath. Chambers, M. A. Dougherty,
S. W. Davidson, W. K. Chambers, Dr. J. I. Harris,
Mrs. Joseph Eller, L. W. Peck, H. A. White,
J. M. West, " "

SOUTH CAROLINA REFERENCES.

J. C. Maxwell,
E. S. F. Giles,
G. Alex. Swygert,
Lewis Body,

T. F. Riley,
J. K. Hurst & Co.,
C. A. Nutter,
J. T. Simmons,
Bailey, Barksdale & Co.,

S. S. Bailey,
J. W. Taylor,
H. B. Reynolds,
Hartzog & Haz,
Bailey, Barksdale & Co.,

GREEN COUNTY.

J. B. Faircloth,
P. O. Bynum,
J. P. Spate,
W. J. Whitley,
E. Hardy,
A. Suggs,
O. Hardy,
J. Suggs,
R. L. Carr,
J. W. Wooten,
Mrs. Z. J. Cox,

Wm. May,
J. Grimes,
J. C. Potter,
O. W. Fitch,
T. E. Hooker,
J. H. Coward,
W. J. Bynum,
J. M. Williams,
J. J. Harrison,
J. G. Worthington,
L. Johnson,

A. Hardy,
Wm. Coward,
F. Carr,
Mrs. M. A. Borrow,
J. W. Beeman,
W. J. Mills,
W. H. Fizzell,
J. Newall,
L. H. Bridges,
E. Mitchell,

WAKE COUNTY.

J. M. Dennis,
J. H. Hurt,
W. B. Jones,
Z. Barker,
W. C. Wims,
T. J. Wims,
B. H. Fuquay,
B. G. Gullis,
A. J. Kins,
A. J. Hanchard,
J. A. Hurt,
Mrs. M. Olive,
R. F. Wilson,
C. J. Hurt,

J. C. Hunter,
W. W. Edwards,
M. H. Woodward,
T. J. Harrison,
J. P. Mosey,
T. A. Connel,
W. W. Atkins,
T. W. Burnes,
A. E. Rohne,
J. H. Roland,
M. C. Uley,
G. L. Johnson,
A. S. Horton,

G. W. Sloan,
B. D. Cotton,
N. M. Norris,
E. B. Jones,
W. J. Mills,
A. J. Blalock,
G. P. Partin,
A. M. Partin,
E. S. Hogan,
J. W. Jewell,
W. M. Jones,
R. H. Jones,

PITT COUNTY.

J. G. Jones,
E. Williams,
R. J. Lang,
O. H. Flanigan,

P. H. Kittrell,
I. Edwards,
J. Tyson,
H. C. Heubly,

Mrs. M. A. Askow,
Mrs. O. Joiner,
G. E. Taft,
B. Joiner,

JOHNSON COUNTY.

J. B. Richardson,
H. Rose,
M. F. Wall,
D. L. Barnes,
W. H. Oneal,
A. H. Chamblee,
J. M. Patton,
F. J. Castleberry,
J. P. Pierce,
J. W. Creech,
A. Godwin,

J. T. Creech,
R. Oneal,
J. B. Creech,
S. Creech,
Mrs. A. Moore,
R. Radford,
W. W. Watson,
Mrs. M. J. Evans,
A. Ballance,
R. R. Creech,
J. Fuller,

J. Corbett,
C. B. Kirkland,
E. J. Pierce,
W. J. Carter,
Ed. Bass,
Jas. Joiner,
R. W. Butler,
A. E. Whitley,
S. Brantley,
Mrs. E. A. Croche,

NASH COUNTY.

D. Morgan,
T. J. Lamm,
J. R. J. Finch,
J. J. Morgan,
J. H. Woodward,
C. N. F. Ellen,
J. W. Vick,
Jas. Davis,
Ed. Finch,
J. P. Glover,
Wm. Pace,

J. G. Barkley,
Geo. Ricks,
J. E. Sledge,
J. W. Hayward,
J. H. Murray,
W. D. Floyd,
J. L. Strickland,
W. L. Dozier,
C. M. Duke,
J. T. Sexton,
I. Womble,

D. F. Euro,
W. G. Murray,
W. F. Edwards,
D. B. Brown,
G. J. Joiner,
W. A. Odum,
W. F. Dozier,
W. W. Arrington,
J. P. Jenkins,
John Ellen,

EDGEcombe COUNTY.

B. F. Eagles,
J. H. Bridges,
J. G. Owens,
Job Felton,
W. J. Langley,
D. E. Cobb,
N. Cutchin,
S. B. B. Bradley,
W. S. Crisp,
S. R. Moore,
E. S. Moore,

W. C. Wells,
J. S. Cobb,
T. W. Owens,
S. J. Jenkins,
M. W. Edwards,
Mrs. W. A. Norvill,
W. F. Dunford,
J. K. Keel,
W. H. Knight,
W. H. Proctor,

J. L. Savage,
R. O. Pittman,
J. E. Batts,
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J. B. Bradley,
H. Norvill,
I. L. Sharp,
M. A. Alesbrook,
B. E. Cutchin,
J. H. Harris,

SUMTER.

E. W. Moise,
C. E. Stubbs,
J. Ryttenberg &
Sons,
Chas. E. Bartlett,
R. F. Hoyt,
W. M. Graham,
Jno. W. Dargan, Jr.,
W. H. Yates,
P. P. Gallard, (Su-
pervisor Registration,
J. A. Schwinn,
Jno. Reid,
C. I. Hoyt & Bro.,
J. L. Auld,
A. White, Jr.,
Marion Sanders,
(Sheriff, S. C.),
F. J. O'Conner,

Geo. F. Epperson,
T. C. Scuffe,
(Hardware),
Darr & Son,
(Sumpter Advance),
W. R. Delgar,
(County Auditor),
R. W. Durant & Son,
B. J. Barnett,
Altamont Moses,
Wm. Bogin,
Wm. D. Bogin,
G. W. Lewis,
R. P. Monaghan,
Folson Bros.,
J. E. Jervay,
W. H. Epperson,
W. H. Martin,
H. C. Moses,
Will V. Jennings,

R. F. Carr,
P. G. Bowman,
C. M. Hurst,
J. F. W. DeLorme,
W. W. Kingman,
H. F. Chelberg,
J. Carr,
A. A. Solomons,
W. J. Beard,
(Trust Justice),
L. Broadus,
N. G. Osteen, (Watch-
man & Southron),
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Walter I. Harby,
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Ducker & Bult-
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Orangeburg,
John Murphy,
Carlin Gardner,
Mrs. Andie Washnet,
M. W. Gunter,
T. F. Barton,
M. G. Ziegler,
Geo. Hughes,
H. Sheppard,

Advance,
Livingston,
Rowesville,
Hamburg,
Norway,
Phillips,

BARNWELL COUNTY.

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Dr. Vard,
Dr. Hay,
Dr. Roberts,
M. A. Kinnard,
J. C. Kinnard,
T. P. Rizer,

W. E. Seane,
W. W. Clayton,
Thos. Clay, Jr.,
G. B. Clayton,
J. A. Chasserau,
Isaac Preles,
H. B. Clayton,

H. A. Huxkes,
J. J. Zeldner,
P. M. Kease,
G. A. Kinard,
J. W. Hay,

GEORGE COUNTY.

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C. D. Giles,
J. G. R. Vanderver,
G. S. Hamilton,
T. A. Patterson,
J. A. Sanders,
Mrs. H. J. Heeder,

R. Craig,
L. H. Verner,
C. E. Martin,
J. W. Singleton,
S. Baldwin,
J. B. Hill,
Thomas W. Grogan,
D. F. Verner,

J. L. Gary,
A. Beardon,
John T. Cox,
J. N. Calhoun,
Jessie Tims,
Mrs. S. A. Bollinger,
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E. D. Nally,
W. B. Hollingsworth,
J. H. Ambler,
W. E. McCullum,
T. G. Finnell,
G. W. Hendricks,
J. W. Price,
J. A. Craig,
E. Kempis,

PICKENS COUNTY.

ABBEVILLE COUNTY.

J. S. Britt,
J. L. Canedy,
S. McCaslan,
J. F. Weldman,
D. J. Warlow,
W. T. Jennings,
Wm. Wideman,
James Heister,
E. E. Williams,
J. W. Hardin,

A. T. Gillespie,
P. J. Effer,
L. R. Pinson,
B. P. Pinson,
L. J. Pinson,
C. J. Young,
G. M. Banks,
J. L. White,
Levy Slosson,
J. C. Griffith,

J. G. Hilton,
H. Delvin,
E. P. Canedy,
J. H. Brooks,
J. A. Devlin,
M. P. Kenedy,
S. C. Rosenwick,
J. B. Hendy,
J. N. Cryswell,

ANDERSON COUNTY.

J. H. Hutchison,
O. W. Casey,
J. G. Duckworth,
G. W. Russell,
H. McMurry,
John Eskew,
W. R. McConnell,
J. S. Fowler,
J. J. Moseley,
J. L. Moseley,
J. C. Rush,
J. R. Duckworth,

R. H. Brown,
W. L. Hamons,
W. D. Garrison,
T. M. King,
J. E. Massey,
A. J. Sinton,
C. O. Burris,
J. O. Harris,
W. S. Holt,
W. D. Hall,
W. J. Stevenson,
Wm. Smith,

J. F. Martin,
B. Hayes,
H. H. Scudde,
M. H. McGee,
J. A. Eskew,
B. F. Clayton,
V. H. Gillum,
J. C. Keys,
B. T. Chambers,
S. L. Eskew,
O. A. Bowen,

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Dr. J. W. Hill,
J. O. Adkinson,
John Stewart,
E. R. McClenden,
J. B. Adams,
L. Y. Harmon,
H. E. Buch,
Rev. G. W. Buch,
Wm. Quories,
E. C. Quories,
A. E. Buch,
G. D. Telman,
C. J. Holmes,
Dr. G. A. Bunch,

B. B. Hughes,
P. W. C. Perry,
M. M. Dorn,
V. B. Lowery,
J. H. Catherin,
D. La Morr,
H. C. Crouch,
W. M. Webb,
M. M. Payan,
M. T. Walton,
D. S. Holliwanger,
Geo. Berry,
M. S. Mitchell,
F. W. Trotter,

T. L. Block,
A. S. Balknight,
W. C. Mitchell,
J. D. Mitchell,
A. L. Kargle,
H. E. Kargle,
Jno. C. Coughman,
E. T. Coughman,
D. V. Addy,
O. A. Derrick,
J. D. Rinsger,
J. F. Broadwater,
Jos. Doughtwright,

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Rev. J. A. Cromer,
W. A. Eogle,
H. J. Counts,
J. A. Wessinger,
Jake Wingard,
S. N. Snygar,
M. K. Kaminer,
B. L. Dreher,
J. P. Collier,
S. K. Banknight,
M. W. Buff,
J. T. Lowerman,

J. S. Mutze,
J. D. Lowerman,
W. J. Lowerman,
H. J. Derrick,
G. A. Derrick,
J. L. Draft,
J. J. Block,
D. E. Craft,
G. W. Reeder,
H. A. Sallee,
D. B. Spahler,
N. T. Colley,
Barney Shoop,

J. T. Hammond,
W. A. Goodwin,
D. J. Knott,
S. P. Shumport,
A. L. Hooks,
W. T. Brooker, M. D.
John J. Muller,
W. B. Roberts,
G. M. Coughman,
H. D. Smith,
H. E. Shealy,
J. L. Hallman,
H. L. Price,

AIKEN COUNTY.

J. B. Barton,
R. B. Cato,
J. W. Rutland,
G. W. Sawyer,

L. Johnson,
M. Gunter,
M. B. Randall,
T. B. Glover,

H. Summerall,
B. F. Harley,
Walter Eubanks,

KANSAS REFERENCES.

H. Berentz, Cherryvale. C. Shipper, Salina.
W. A. Price, " G. W. Shaver, Sharps.
G. T. Cavanaugh, " Persons, John B. Flander, Oswego.
Harry Gedney, " Mr. Ida. Omer H. Terhouse, Altamont.
C. Oliver, " H. Cowens, Jacksonville.
S. R. Furney, " T. J. Martin, Labette Creek.
Mrs. Clara Havener, Solomon. W. H. Hunter, Ft. Scott.
Mrs. S. H. Bruner, Homestead. Mrs. Sarah Miller, " "
A. A. McElville, " Welda. W. M. Ferguson, Phillipsburg.
Mary E. Reid, " Ichmond. C. W. Elgin, Matheson.
Mrs. May C. Higdon, " E. D. Gould, Nance.
Mrs. F. L. McEchron, " T. J. Gleason, Dragonson.
B. Demorett, " Ottawa. E. A. Richards, Lyndon.
A. J. Hettick, Williamsburg. J. E. Richards, " "
Mrs. L. Fuchborn, " Garnett. Thos. Gray, " "
Wm. Goodoe, Pleasant Green. Mrs. F. A. Downs, " "
C. Hook, " Union. M. F. Wire, " "
Thos. Mills, Lyndon.

LYNN COUNTY.

Sam. Goodrich, Dave Cotton, G. J. Watson,
W. P. Graham, John Ryerly, Elijah Roadman,
Asp. Tackett, D. Jones, M. A. Mungesser,
Michael Ross, Mary J. Ross, John Michael,
Emma Michael, H. C. Kirk, M. E. Kirk,
E. N. Stine, James M. Phillips, Mary C. Phillips,
Wm. P. Cline, Dan. Simpson, N. P. Paul,
Wm. Modoris, Mrs. Mary Mickland.

D. Hammond, Proprietor National House, Salina, Kas., April 30, 1891, says: "We are using a Home Comfort Range that has been in constant use in our kitchen for the past three years, and is doing perfect work to-day. I can conscientiously recommend them to anyone needing a first-class cooking range."

On April 7th, 1884, we sold to Messrs. Criley & Deming, for the new Huntington House, Fort Scott, Kansas, one of our "DD" Ranges, with 9-1/2 inch Steam Table; 36-inch Charcoal broiler, one of our largest Hotel Carving Tables, with copper ware stamped ware, coffee urns etc.; also one of our largest No. 1 Laundry Stoves, with water-heaters, etc. They write us under date of June 25th, 1884: "Everything we have bought of you exceeds our expectation. And if you want a reference or recommendation, call on us."

Wichita, Kan., Sept. 13th, 1889.—"In reply to your inquiry we are ready to sign almost anything you may write in testifying to the merits of your Wrought Iron Ranges. We have been using one eighteen months in a restaurant, running day and night, using coal for fuel, and it shows no indication of burning out. As a cooking apparatus it excels anything on the market."—Kennedy Bros.

Messrs. Hauck Bros., of Wichita, Kansas, July 21, 1887, write: "In answer to your letter of July 12, we send you a few names of parties who are well pleased with the Home Comfort Ranges purchased from us."

A. A. Hyde, Capitalist.
C. A. Vanness, Contractor and Builder.
Jos. Rich, Real Estate and Loans.
Hardy Saleman, " "
W. A. Thomas, " "
T. J. Brook, Contractor and Builder.
City Hotel purchased 1-D and G Range.
Commercial Hotel, " "
Elmwood Hotel, " "

We have sold to a great many more parties, but think the above will be enough from us."

L. O. Thoromond, President and Manager of Salina Normal University, Salina, Kas., April 30, 1891, says: "I have had in use here in the college for nearly five years the Home Comfort Steel Range, and it has given entire satisfaction."

Chas. Bush, Proprietor Metropolitan Hotel, Salina, Kas., April 30, 1891, says: "This is to certify that we are using a Home Comfort Range that has been in use for the past five years, and is giving perfect satisfaction in every respect. When this wears out, if it ever does, I shall replace it with another from the same shop."

Mrs. E. Ober, Proprietress Pacific House, Salina, Kas., April 30, 1891, says: "Six years ago we bought one of your Steel Ranges. It has been in constant use ever since and is doing perfect work to-day. Can recommend it to anyone needing a first-class cooking outfit."

A. Jennings, Proprietor Monteur Hotel, Salina, Kas., April 30, 1891, says: "We have been using a Home Comfort steel Range for the past four years, and it is giving the best of satisfaction."

G. W. Sargent, Maxon. W. H. Scoville, Garlington.
I. Strite, Chas. McCracken, Overbrook.
North Parker, Quenemo. W. M. Justis, " "
S. H. Bruner, Homewood. D. P. Hines, " "
Chas. Hame, Williamsburg. Thos. Dunn, Spring Hill.
W. H. Buckley, Ottawa. Peter Dunninger, Lawrence.
P. R. Mead, Pomona. E. A. Kennedy, Edgerton.
B. F. Caldwell, " " " " " "
G. R. Prentice, " " " " " "
Henry Treanor, Walton.

NEBRASKA REFERENCES.

G. R. Gorlinstead, Humboldt. E. J. W. Pittman, Nehawka.
Jas. H. Murray, " Theo Brown, Lincoln.
J. H. Solfeld, " C. B. Jones, Wynmore.
Wm. Hurley, " J. H. V. Hawkins, Lincoln.
Preston Keiser, " Joseph W. Grimes, Beatrice.
W. F. Wilson, " Mrs. J. C. Burch, Wynmore.
Geo. W. Davis, " I. R. Clayton, Table Rock.
H. Quackenbush, " J. D. Harrison, " "
Leopold Poot, " Mrs. P. Gould, " "
Robt. Lorton, Nebraska City. Ida B. Stumbo, Falls City.
Moses McCarty, " Precept. Mary A. Stumbo, " "
Lewis Thomas, " E. Hillman, " "
D. J. McInturf, Stamford. M. E. Gibson, " "
H. H. Hickman, Republican City. J. A. Gibson, " "
Geo. Master, Franklin. M. G. Reed, Douglas.

OTOE COUNTY.

Mrs. J. W. Buchana, Mrs. Sarah Chadsey, L. B. Smoyer.
Mrs. M. A. Ingalls, Mrs. H. M. Dopp, J. E. Deck.

Syracuse, Neb., December 2d, 1889.—"The wrought 'K' Range you placed in my kitchen some weeks ago, has, after a thorough trial, given better satisfaction than any range I have ever used. Would not move it out for three times its cost."—H. Boldeman, Proprietor Syracuse Hotel.

E. K. Criley & Co., proprietors Windsor Hotel, Lincoln, and Paddock House, Beatrice, write from Lincoln, Neb., April 24, 1889: "We have used the Home Comfort Wrought Iron Range in the Huntington House, Fort Scott, Kan., and in the Hotel Evoldge, and take pleasure in recommending them as the best ranges for the money we could get in the market. The large range at Fort Scott has been in constant use for five years and stands the hard usage remarkably well."

Mrs. Clara A. Marine, Assistant Superintendent Home for the Friendless, Lincoln, Nebraska, June 13, 1891, writes: "Gentlemen.—Since November 9th, 1889, we have had ample time to test the qualities of the 'Home Comfort' Range, and for our large family gives us any amount of cooking. We are glad to bear testimony to its merits."

F. G. Test, Superintendent Asylum for Chronic Insane, Hastings, Nebraska, June 11th, 1891, writes: "Gentlemen.—We have used your 'Home Comfort' Range No. 7102 for two years and are well pleased with it, and take pleasure in recommending it to any one in need of such an article."

T. M. Warren, Proprietor Factoryville Roller Mills, Union, Neb., June 4, 1891, says: "Your favor of the 3rd inst., with inquiry in regard to the Wrought Iron Home Comfort Range at hand, and in reply would say yes. We have one and would not take \$100 for it if we could not get another one. In fact we had a stove which cost us \$50 and it had been in use only two years when the range man came around, and we bought a Home Comfort and sold the stove to one side. I have since sold the stove for \$12. I would probably not have bought a range having such a good stove, but I had used one some years ago while living in Kansas, and after using it over two years with soft coal, and for months at a time it was not cold. It was as good as when I first got it, and on moving to California I sold it and have never found anything to fill its place until we got this one, which we bought last year. You need not be afraid of the range men for you will find they do exactly as they say and are perfect gentlemen."

Lincoln, Neb., April 27th, 1889.—"This is to certify that I have had in constant use about eighteen months a Home Comfort Range 'M', manufactured by the Wrought Iron Range Company of St. Louis, Mo., and find it in every respect all that is claimed for it. It does its work well with a reasonable amount of fuel."—Restaurant, Windsor Block, North Eleventh St., Theo. Brown.

People who are unable to sleep after drinking tea or coffee, find that they can enjoy the sweetest kind of repose after drinking cocoa.

Women seldom take the trouble, as they call it, of measuring the ingredients in the preparation of an untired dish, but merely guess at it; they are therefore often badly handicapped through improper proportions.

To restore scorched linen, peel and slice onions; extract the juice by pounding and squeezing; add to the juice one-half ounce of fine white soap, cut fine, two ounces of fuller's earth and one-half pint of vinegar; boil all together. When cool, spread on linen and let dry. Wash the article in the usual way, boiling well, and unless it has been so badly burned as to have broken threads, the stain will have disappeared. A light scorch will disappear by simply exposing to the strong sun.

Messrs.
Adams (E)
gentleman
Kentucky
Hanges
has ever
live count

John G.
John Vov
J. W. Ove
Mrs. Sum
Dick Cum
Mrs. P. B
Paul McK
Thos. Wrl

Geo. Bon
Jim Charl
J. F. Dan
T. P. Mel
S. J. Mc
Cole Wirt
Lincoln
John H.
Wm. Dye
J. M. Har
J. W. Ro
H. E. Hu

N. K. Ko
John Mc
Volney C

C. J. For
Henry B
Alford H
Henry K
F. S. Sc
W. H. C
Rezin W
J. Hilley
Leo. How
Jim W.
Henry W
J. A. Al

Wm. Pro
H. B. Sh
W. H. M
And ma

David C
James S
J. S. Du

C. J. Br
W. J. B
Mr. Hor
Mr. Ash
S. P. Ye
H. K. H
And a

James B
John B
M. Pern
Judge L
D. C. F

S. P. Sa
Mrs. El
J. C. P
J. W. T
Mrs. N
W. N. C
J. G. M
Mrs. F
R. E. B

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GRAVES COUNTY.

Wm. Cusey, John R. Ray, L. H. Cosby,
J. R. Williams, J. W. Smith, E. Woods,
Dr. Taylor, Robert Mason, Robert Norwood,
O. Whit, Sam Rutherford, J. W. Carlyle,
R. H. Coulter, R. H. Sawyer, D. A. Houseman,
Leroy Croley, J. W. Green, Frank Sullivan,
G. C. Barker, S. H. Warren, J. H. McNeill,
C. Gillen, John Puryear, Wm. Farley,
Jas. H. Wilson, Rev. A. N. Wilford, R. E. Easley,
C. A. Wheeler, Jasper Bell, Mrs. Sina Andrus,
Mrs. E. R. Graham, Rev. J. H. Adair, Dr. W. D. Rawls,
T. J. Hinson, Harve Melvin, E. T. Hall,
Henry Wyatt, Dr. A. G. Grungett, T. L. Smith,
James West, J. M. Gay, G. G. I. Colly,
A. B. Colly, G. R. Routen, W. T. Adair,
A. B. Mason, J. W. Tyree, G. W. Dossitt,
Y. J. F. Hall, W. H. McKeenolds, R. R. Carney,
J. H. Vincent, Dr. D. L. Davis, R. W. Thompson,
H. M. Thompson, George Weitelaugh, J. A. Davis,
J. E. Sutherland, Lack Thomas, N. Smith,
A. Shannan, J. W. Pitman, J. W. Morgan,
J. P. Caldwell, T. N. Henley, D. A. Brown,
H. B. Britt, J. T. Lannion, J. B. Rhodes,
Wm. Luther, J. M. Southard, C. M. Powell,
W. A. Yates, J. A. Gilliam, A. J. Hyron,
Simpson Pryor, Sinaon Beasley, Austin Duffey,

Jennie Morrison, Boydsville, Austin Duffey, Mayfield
Mrs. M. E. Morrison, " " " " " "
Simpson Peyor, " " " " " "
Florence Peyor, " " " " " "
John R. Ray, " " " " " "
M. F. Ray, " " " " " "
Mrs. M. E. Wood, " " " " " "
E. Wood, " " " " " "
M. F. Green, " " " " " "
R. L. Green, " " " " " "
D. T. Jones, " " " " " "
B. A. Jones, " " " " " "
M. J. Foster, " " " " " "
O. T. Foster, " " " " " "
R. M. Lanston, " " " " " "
V. M. Langton, " " " " " "
Lumbia A. Robinson, " " " " " "
N. C. Crouse, Sr., " " " " " "
A. E. Crouse, " " " " " "
M. L. Adair, " " " " " "
J. H. Adair, " " " " " "
Elmer Gream, " " " " " "
C. A. Wheeler, " " " " " "
M. E. Wheeler, " " " " " "
Jas. W. Wilson, " " " " " "
Mrs. B. A. B. Wilson, " " " " " "
R. E. Earley, " " " " " "
M. E. Earley, " " " " " "
J. P. Caldwell, " " " " " "
M. L. Coleward, " " " " " "
L. C. Bell, " " " " " "
Calle D. E. Bell, " " " " " "
Jasper Bell, " " " " " "
Calle D. E. Bell, " " " " " "
A. N. Wilford, Farmington, J. P. Burheen, " "
R. I. Wilford, " " " " " "
G. A. Adair, " " " " " "
W. A. Adair, " " " " " "
D. R. Daniel, " " " " " "
Florida Rallen, " " " " " "
P. G. L. Colley, " " " " " "
D. V. Colley, " " " " " "
C. C. Colley, " " " " " "
S. J. Colley, " " " " " "
T. L. Smith, Jr., " " " " " "
L. C. Smith, " " " " " "
T. D. Futrell, " " " " " "
A. F. Futrell, " " " " " "
T. P. Roberts, " " " " " "
M. E. Roberts, " " " " " "
Wm. E. Futrell, " " " " " "
Mrs. Futrell, " " " " " "
R. E. Williams, West Plains, Mary E. Barton, " "
Belle Williams, " " " " " "
Lena Williams, " " " " " "
J. A. Ryburn, M. D., " " " " " "
Adolphus Jewell, " " " " " "
Anna Jewell, " " " " " "
J. R. Brozzall, " " " " " "
I. F. B. Brozzall, " " " " " "
J. J. Berry, " " " " " "
W. L. Berry, " " " " " "
I. F. Tucker, " " " " " "
B. E. Tucker, " " " " " "
J. H. Henly, " " " " " "
Amanda Henly, " " " " " "
George Brown, " " " " " "
M. W. Brown, " " " " " "
E. A. Fields, " " " " " "
Dubie Fields, " " " " " "
J. I. Bug, " " " " " "
S. T. Bug, " " " " " "
Jan. A. P. Allison, " " " " " "
R. W. Allison, " " " " " "
W. H. Trenthen, " " " " " "

COLORADO REFERENCES.

Princess Gallemore, Rye, Wm. Botet, Nepesta
J. C. Walters, " " Mrs. F. Lord, " "
Mrs. Clara Jamison, " " M. M. Farberry, Avondale.
Mrs. A. Underwood, " " C. H. Farberry, " "
R. L. Marshall, " " Mrs. Jason Willcock, " "
Mrs. A. M. Lloyd, " " Mrs. W. J. Kirkland, Beulah.
James McKay, " " Mrs. G. E. Reynolds, " "
F. Patterson, Pueblo, M. A. Clark, Rocky Ford.
Mrs. H. A. Patterson, " " Mrs. F. A. Denton, " "
J. E. Garcia, " " Emma E. Craig, " "
D. A. Galusha, " " W. Bishop, " "
T. L. South, " " W. H. Hoover, " "
C. M. Green, Gretnham, J. W. Belaw, " "
Mrs. Jane C. Austin, " " W. P. Russell, " "
E. M. Haynes, " " H. H. Lollar, " "
W. Higgaason, " " Mrs. Geo. Egbert, " "
J. V. Callen, Beaver Creek, A. Hyre, " "
Mrs. J. D. Curtis, " " A. P. Kouns, " "
J. H. Kelly, " " G. W. Reeves, " "
Mrs. V. C. Hall, " " G. W. Dennis, " "
Mary E. Coffman, " " Mrs. G. W. Ingalls, " "
Joseph Pritchard, " " J. K. Taylor, " "
Jane Pierce, " " John Jackson, La Junta.
Mrs. D. C. Green, " " Margaret Baies, " "
Elizabeth Fleisher, " " John Lay, Fountain City.
Minnie Eason, Wetmore, " " " "
Richard Rule, " " John Townsend, " "
Sylvester Allen, " " M. C. Townsend, " "
Mrs. Kate Porter, " " " "
Mrs. Westarata, Brookside, " " "
Mrs. M. A. Bryant, " " J. H. Whittenburg, Nyburg
Jos. A. Dunham, " " Mrs. M. W. Whittenburg, " "
Mrs. J. A. Dunham, " " Louisa Herron, " "
A. J. Green, Canon City, " " "
Mrs. A. J. Green, " " Mrs. J. T. Caswell, Catlan.
W. H. Payne, " " J. T. Caswell, " "
W. A. Drake, " " Mrs. J. P. Allen, " "
D. G. Davis, Florence, Mrs. J. W. Beatty, " "
Maggie Davis, " " Frank Duncan, Eastonville.
W. J. Phillips, " " W. T. Plumb, " "
Mrs. Mary Lucas, " " Mrs. E. Beard, Divide.
Mrs. E. A. Berry, Boone, J. P. Robinson, El Paso.
H. H. E. Davis, " " Jas. F. Roth, Monument.
W. T. Olmstead, " " Mrs. B. F. Kidwell, Neoposta.
Mrs. M. E. Mills, Abbey, Mrs. Kendrick, Table Rock.
Samuel Mills, " " L. M. Ripley, Eldrid.
Sarah Goss, " " E. Tomlinson, Copper Creek.
Mrs. Kate Finlay, " " W. H. Allen, Fowler.
Mrs. H. Higgaason, Greenhorn.

LA PENTU COUNTY.

Walter D. Taylor, Los Pinos, C. L. McGrew, Durango.
M. V. Seegers, " " R. A. Lowe, " "
Walter Dunham, " " A. C. Faucett, Pine River.
Chas. Welland, " " Fred. Adenhold, " "
A. P. Camp, Durango, C. M. Ayers, " "
Fred. Stringer, " " Nick Trawn, " "
W. B. Haskinson, " " Henry Shultz, " "
R. L. Hammit, " " J. L. Clegg, " "
Mrs. Sarah Stiles, " " J. N. Clegg, " "
W. S. McNeely, " " Mrs. Martha Wommer, " "
Mason Jackson, " " Silas Grams, " "
John R. Curry, Cortego, W. J. Blatchford, " "
S. I. Shaw, " " W. C. Johnson, " "
F. W. Kreeger, " " Bob Hanaker, " "
J. H. McCrackin, " " Frank Morgan, " "

MONTEZUMA COUNTY.

Geo. Boner, Muncas, H. A. Fielding, Muncas.
Henry Boner, " " Mrs. Hannah Halle, " "
C. B. Kelley, " " Wm. Kelley, " "
John White, " " John Perkins, " "
W. A. Menefee, " " Wm. Reid, " "
C. A. Frink, " " A. L. Sampson, " "

The wife who is the best woman in the world should be told so by the husband; it will have a tendency to keep her young and lengthen her life.

Anyone can add strength and weight to the body by rubbing well with olive oil after a warm bath. Oil baths are particularly beneficial to delicate children.

A French authority on cooking gives the following rules for testing the heat of the oven: "Try it with a piece of white paper; if too hot the paper will blacken or blaze up; if it becomes a light brown it is fit for pastry; if it turns dark yellow it is fit for bread and the heavier kinds of cake; if light yellow the oven is ready for sponge cake and the lighter desserts."

R. H. King, John Lued,
John Smith,
Elizabeth B.
Jno Shafer
F. P. Fisher
C. W. Lake
E. M. Pope
J. Centuli
Geo. Pierce
S. G. Elwood
Wm. P. Gre
Joseph Eng
J. F. Smith
J. J. Gilcho
O. Beardsle
Forest Nib
T. J. Curdy
Frank W. L
Jonathan H
Bunce, B.
S. C. Whee
M. H. Vow
M. G. Tuel
Jas. H. Bo
Richard B
T. J. Sand
S. J. Green
A. H. Chas
David Han
Wm. Cole
J. Cooper
Lucius P.
Jos. Hadd
John Burk
O. H. Pike
Daniel W
Nathaniel
F. Roche
S. Williams
Dr. Glazie
M. J. Cha
Harry E.
Peter Fog
Geo. Pank
Oto Berg
Frank Geo
Mr. W.
bor Sprin
"It affor
long list
your run
the past
A No. 11
James F.
A. O. Cla
Samuel C
Joe Pank
Geo. Mc
Paul Tra
Henry At
Charles H
W. E. No
O. O. Har
Cornellu
Wm. Sed
John Gu
Casper S
O. Easto
Charles
Mrs. Ida
Theodor
Barbay
Brad Lia
Amos H
Geo. Ha
James H
Henry P
W. Duac
R. P. Ch
C. H. Co
Alfred V
William
Josiah
E. M. K
Geo. Da
Peter B
B. W. P
S. H. C
Mary T
S. S. Da
W. J. K

MICHIGAN REFERENCES.

Nepesta	R. H. King, Pewamo.	Mrs. Ida Murwin, Matherton.
Avondale	John Luecht, " "	Peter Ludwig, Pewamo.
Ad, Benlah.	John Smith, " "	Michael Smith, " "
Rocky Ford.	Elizabeth Evans, " "	Quinn Smith, " "
	Jno Shaffer, " "	John Smith, " "
	F. P. Fisher, " "	Robert Beatty, Commerce.
	C. W. Lake, Rose Center.	Jon. P. Fisher, White Lake.
	E. M. Pope, Clide.	John Windlate, Drayton Plains.
	J. Centull, Four Towns.	Peter Davidson, Clarkston.
	Geo. Pierce, Conlanc.	D. H. Beardsley, Clarkston.
	S. C. Elwood, Waterford.	Wm. P. Grow, Seamount Lake.
	Joseph England, Pontiac.	Wm. H. Newell, Kingston.
	J. F. Smith, " "	Wm. F. Perry, Gordison.
	J. J. Gilho, Four Towns.	Chas. W. English, " "
	O. Beardsley, Clarkson.	Oscar Perry, " "
	Forest Nish, " "	John Jones, " "
	T. J. Curdy, Milford.	Byron Bowerman, Romeo.
Ordway	Frank W. Potts, " "	Katie B. Smith, Birmingham.
	Jonathan Phillips, " "	D. L. Campbell, Hodge.
	Burnes E. Phillips, " "	J. J. Livermore, Gregory.
	S. C. Wheeler, " "	Lucius Canfield, New Hudson.
	M. H. Vowels, " "	J. P. Dickerson, Milford.
La Junta.	M. G. Tutch, " "	John R. Adams, Birmingham.
Mountain City.	Jas. H. Bowers, " "	Mrs. Hannah M. Young, " "
	Richard Butler, Salem.	Albert S. Adams, " "
	T. J. Sandford, Atlas.	Arthur F. Ford, " "
	S. J. Green, Holly.	John Robinson, Milford.
	A. H. Chandler, Linden.	Judson Bamber, " "
	David Handy, Fenton.	John Mendon, " "
	Wm. Cole, Linden.	Chas. Tuck, " "
	J. Cooper, Fenton.	DeWayne Hodge, South Lyons.
	Lucius P. Kelley, Orion.	Ed. Crandall, " "
Caften.	Jos. Hadden, Rochester.	Mrs. G. W. Patton, " "
	John Bork, " "	John Thomas, " "
	O. H. Pike, " "	T. E. Walker, " "
	Daniel Watts, Franklin.	I. H. Smith, " "
	Nathaniel Highbe, " "	Dr. Walker, " "
Eastonville.	F. Roche, Otterburn.	John Stanton, Dexter.
	S. Williams, Royal Oak.	Olis Cushing, " "
	Dr. Glazier, " "	Chas. Van Ripper, " "
	M. J. Chapman, " "	Remben Green, Holly.
	Harry E. White, " "	Wm. Buzzard, Linden.
	Peter Fogler, " "	Geo. Crandall, " "
	Henry S. Cox, Franklin.	Chas. Dodder, Kennington.
	Otto Berger, " "	Wm. Summers, " "
	Frank German, " "	G. W. Collins, " "

Mr. W. H. Dewey, Manager of Harbor Point Hotel, Harbor Springs, Michigan, under date of June 8th, 1891, says: "It affords me great pleasure to add my testimony to the long list of 'recommendations' which have been bestowed on your ranges. I have been using a Home Comfort Range for the past six years, and find it to be all you claim for it—A No. 1 in all respects."

EATON COUNTY.

James F. Pixley,	James Burnett,	Henry Ziemerman,
A. P. Claffin,	Henry Claffin,	Geo. Zachariah,
Samuel Curry,	M. Smith,	Charles Benjamin,
Joe Ranky,	T. W. Newcomb,	C. W. Garlock,
Geo. McClintie,	G. C. Tubbs,	David Taylor,
Paul Tranger,	Robert Welch,	Gilbert Fuller,
Henry Anderson,	Mrs. Ida Murwin,	John Barker,
Charles H. Wilber,	Wm. Little,	R. Lake,
N. E. Norton,	L. F. Page,	Wm. Root,
O. H. Barber,	A. D. Murray,	Peter Fowrmrin,
Cornelius Hollenbeck,		

CLINTON COUNTY.

Wm. Sedon,	Fred Deeg,	F. Fredrick,
John Guller,	Charles Klopfer,	John N. Eaton,
Casper Stull,	Geo. C. Mack,	Jerry Hedsanaker,
O. Easton,	Z. E. Smith,	O. C. Browning,
Charles Blawman,	A. Gunsoley,	Charles York,
Mrs. Ida Murwin,		

IONIA COUNTY.

Theodore Droster,	Nelson Baining,	Joseph Urick,
Barbay Weller,	Geo. Sykes,	A. Cunningham,
Brad Hase,	H. C. Myers,	

WASHTENAW COUNTY.

Amos Hall,	York A. Dillingham,	Clinton,
Geo. Hathway,	O. Gooding,	Mania,
James Talney,	Milan John Richard,	Saline,
Henry Paul,	Ann Harbor, Mrs. Juliette Shaffer,	Willis,
W. Dancinburg,	Stoney Creek, Jas. Campbell,	Manchester,
R. P. Chase,	Chelsea, M. A. Roe,	
C. H. Combs,	Ypsilanti,	

MONROE COUNTY.

Alfred Wilson,	Rea, Warren Ammonon, Raisinville,	
William Vandye,	Peter Dickerson,	
Josiah Rankin,	Dundee, Thos. Kelley,	La Salle.
E. M. Kopka,	Jas. Mitholland,	Erie.
Geo. Day,	Charles Brown,	Ida.
Peter Brewer,	B. F. Rose,	Petersburgh.
B. W. Ellis,	Cane, Dennis Johnson,	
N. H. Carpenter, Whiteford Ctr. S. Smith,		Billsfield.
Mary T. Jones, Ottawa Lake, M. D. Webster, Lambertville,		
S. S. Davenport, Petersburgh, Mary E. Webster,		
W. J. Kelley,	La. Salle, John Gimalge, Whiteford Ctr.	

LEWANEE COUNTY.

Isaac Penlington,	Macon, G. A. Tew,	Medina,
Frank Odell,	Geo. Cramer,	Hudson.
Rev. Jas. Wright,	Britton, S. S. Allen,	Ometel.
Lloyd Conkling,	Clinton, E. E. Baker,	Adrian.
M. M. Rockington, Lake Ridge,	Thom. Knight,	Tecumseh.
Hon. A. D. Hall,	Tecumseh, John Hayward,	Holloway.
W. H. Crittenden,	Macon, W. E. Wilson,	
Jonas Hamilton,	York, Columbus Pocklington,	Britton.
Ellen Collins,	Saline, Jas. Haigh,	
P. M. Bates,	Home Center, C. A. Pocklington,	Ridgeway.
Elmer Stone,	Elmer A. Wilson,	Tipton.
A. W. Connell,	Henry Jeffrey,	
Thomas Johnson,	Geo. Seemark,	
Joseph Bell,	Patrick Wallace,	Clinton.
Ed. A. Knight,	Adrian, F. C. Payne,	Tecumseh.
Zeb. Watson,	Home Center, Robert Gayne,	Manchester.
G. C. Randolph,	Ometel, C. A. Cole,	Clinton.
E. T. White,	Tecumseh, W. B. Holdridge,	Holloway.
Chas. Williams,	Adrian, Frank Holdridge,	
J. F. Caulkins,	Lewance, T. L. Burr,	Adrain.
C. H. C. Byrd,	Al. Balcom,	Ogden.
John K. Kichlaugh,	Ralsin, E. R. Drake,	

JACKSON COUNTY.

Geo. W. Sevezeley,	Norvell, Geo. Lee,	Napoleon.
Asa Charles,	Johnston, Cort. Palmer,	
Phillip Ebbent,	Brooklyn, Wm. Thompson,	Brooklyn.

WAYNE COUNTY.

Wm. Riggs,	Belleville,	
Geo. Emmons,	ST. JOSEPH COUNTY,	
	Constantine,	

BRANCH COUNTY.

Orien Odell,	Quincy, Sarah J. Odell,	Quincy.
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Mr. John Christie, proprietor of New Ludington Hotel, Escanaba, Mich., under date of June 4th, 1891, writes: "Yours of the 2nd inst. received, and in answer would say, that it gives me pleasure to say a good word for your Home Comfort Range. I have used this one now three years, and, with the exception of having to renew the hinges, we have had no trouble with it during all that time, and it is as good to day as when we got it. I am positive that for baking and general cooking it beats any other range we have had in the seventeen years we have been in this business. Can cheerfully recommend the Home Comfort to anyone looking for a first class range."

CANBORO, HURON CO., MICH., March 24, 1892.

"HOME COMFORT" RANGE CO., ST. LOUIS, MO.

USEFUL KNOWLEDGE.

I consider those who are acquainted with Home Comfort Ranges have useful knowledge indeed. I hope God will bless his inventor. I trust Mr. Whitesell, your efficient agent, may ask for the same blessing, so he can justly share it. He has mistaken his calling. He ought to be a Missionary converting Heathens. How faithfully and as eye-servant. Only for his persuasive powers I would still be plodding along with my dilapidated old cat scorchers. I am very thankful he is such an efficient employee.

We burn coal, so we have true comfort, because we are warm. Warmth is something which we poor Michigan people have to work for. You Southern people do not. My Range takes up less room, consumes less fuel than my old stove. It is just the stove to make old folks happy.

All poor mothers raising a family of children would be blessed if they had one too.

Yours very respectfully,

M. A. LAMKIN.

The following good citizens have recently purchased Home Comforts from our salesmen in Fillmore, Houston and Winona counties, Minnesota.

Daniel Moran,	Wm. Dunkson,	Henry Hense,
Gust Tangen,	August Sanders,	M. H. Ferguson,
Jos. Orr,	E. P. Carpenter,	Ole K. Borlang,
Geo. Onstine,	P. Nelson,	Jacob Johns,
Thor. Thorson,	J. Hanson,	Mrs. Kasker,
G. O. Skree,	K. Larson,	Tom O. Toppard,
T. J. Wold,	L. N. Anderson,	Iver Kneuterg,
M. Paulson,	O. H. Severson,	Jas. Feigison,
J. Thorston,	W. H. Cusick,	Wm. Helidon,
L. Ecord,	Hans Hanson,	J. Kahoun,
John Stinboe,	Simon Olson,	O. Iverson,
Hans Iverson,	E. Larson,	Henry Stage,
Frank Kryzer,	Jake House,	Hans Hanson,
Herman Trestler,	Ole Axan,	G. Olson,
B. Bollman,	J. Olsen,	Peter Olsen,
G. Hines,	F. E. Thompson,	A. Johns,
John Considine,	O. Nelson,	Oliver Wilson.

Thos. McMillan, Commandant Minnesota Soldiers Home, Minnehaha, June 9, 1891, writes: "In response to your favor of 3d inst., requesting a statement of our experience of the 'Home Comfort' Range, in use at this institution, I have to say that during the two years since its purchase it has afforded us unvarying satisfaction. It is constantly in use, night and day, and has fully justified your recommendations."

MISSISSIPPI REFERENCES.

G. W. Dyer, Batesville. B. F. Cate, Hernando.
B. G. Stewart, Cedar View. J. T. Trusty, Pine Valley.
Frank Wilkins, Waterford. E. J. McClellan, "
W. H. Dunn, Lewisburg. D. D. Wilkins, Duck Hill.
Joe Allen, Cypress Corner. D. L. Youngs, Coffeeville.
M. J. Bright, Shannon. W. B. Brazil, Nettleton.
Amerigo Pettay, " F. E. Helway, Hazlehurst.
Thos. J. Love, M. D., Sallis. J. M. Alexander, Tillatoba.
J. C. Bean, Sallio. Dr. J. M. Hoyle, Tupelo.
David Evans, " Jno. C. Clayton, "
Mrs. Coft, " "
D. C. Evans, W. B. Long. J. A. Clayton.
John Partelo, "

DE SOTO COUNTY.

Geo. P. Sanders, Hernando. W. Drum, Lewisburg.
A. D. Lauderdale, " P. B. Jones, Cockrum.
T. Jackson, " J. C. Crockett, Pres. Co. Alliance.
W. J. Wilroy, Lewisburg. A. Myers, Byhalia.
J. W. Forrester, "

TATE COUNTY.

Jno. M. Scott, Senatobia. R. T. Jeffers, Tyro.
J. L. Vanhauser, Arkabutla, "

PANOLA COUNTY.

W. Alexander, Masterdon. J. C. Lewis, Pleasant Grove.
G. W. Dyer, Pres. Co. Alliance. J. M. Andrews, Lespedeza.
F. P. Vanderburg, Long Town, "

COAHOMA COUNTY.

N. L. Leavell, Clarksdale. J. H. Jennings, Frier's Point.
Nelson Harris, " W. M. Hill, "
J. L. Shannon, " M. D. Harper, Dublin.
O. M. Ellis, " A. L. Trainham, "
J. H. Grubbs, Jonestown. W. W. White, "
L. M. Ganing, " E. M. Wells, "
J. W. Chrisman, " T. J. Ferguson, "
A. P. Livingston, Lyons. B. S. Nichol, "
Wm. M. Canfield, " J. L. Harrington, "
Wm. J. B. Mackay, " J. N. Bond, Sherard.
J. M. Loyd, " J. W. Perryman, "
N. M. Jenkins, " D. M. Smith, "
E. L. Carmack, Lula. P. H. Maddox, Ernest.
Walton Bros., " J. C. Corley, Stovall.
J. W. McLeod, Frier's Point. Jno. Kirkland, "
C. E. Seessums, " E. H. Mattox, Lula.
W. B. Hill, " W. A. Eaney, "
Dr. J. J. Slack, " C. A. Gillock, "

NAMES OF PARTIES WHO HAVE SIGNED

RECOMMENDS.

T. H. Edens, W. A. Hall, L. E. Webb,
Mrs. Lizette Edens, Henry Hubertstem, L. C. Pain,
L. L. Rains, S. D. B. Bonnett, J. J. English,
E. A. Rains, W. R. Baldine, E. M. Young,
Newton Ford, W. S. Clayborne, J. D. Coggan,
T. J. Patterson, R. W. Ray, G. F. Bunney,
G. H. Horton, Mrs. J. D. Evans, J. A. Conlie,
W. H. Gibbs, Mrs. R. F. Evans, Geo. W. Bernard,
J. Sam. Hampton, Geo. N. Bean.

MARSHALL COUNTY.

Walter Echols, Millie F. Wilkins, W. S. Blackburn,
J. B. Woods, W. J. Watkins, N. R. Cooper,
W. T. Holcombe, Ben. Ingram, T. A. Whaley,
J. M. Lantrip, B. F. Stevens, O. J. Johnson,
Tom Wooten, Joe Smith, Eleon Dawkins,
M. Franklin, "

YALOBUSHA COUNTY.

Steve Moore, Dr. B. B. Drane, J. E. Laycock,
Wm. Frost, A. R. Ballard, J. M. Alexander,
J. J. Hunt, J. W. Chatman, John Swearanger,
White Robinson, W. I. Johnsey, A. S. Pipkin,
J. B. Hughes, J. A. Womack, Sebe McCormack,
J. R. Berry, C. D. Kuykendall, J. H. Harris,
V. S. McCuller, L. N. Dne, "
W. M. Beard, J. K. Coulter, Mrs. Jane Adams.

DE SOTA COUNTY.

J. W. Hudson, W. W. Gregory, Churchwell Cross,
W. H. Poley, E. M. Anderson, "
J. B. Eddons, W. J. Robertson, John Bower,
J. R. McDugle, A. Z. Owen, T. W. Clark,
Wm. Robertson, E. A. Perry, B. J. Woods,
C. J. Smith, J. B. Money, Booker Banks,
J. B. Money, J. P. Couch, J. N. Gregory,
Jno. McClinton, P. B. Jones, L. P. Dollittle,
A. Myers, G. T. Sanders, A. A. Frieze,
A. McElrath, A. D. Lauderdale, J. M. Vinson,
F. Vaulchan, G. T. Jackson, H. C. Lowery,
W. J. Wilroy, Mrs. J. E. Smith, Jno. Hendle,
J. F. Jones, H. H. Collins, J. L. Hinds,
D. J. Perry, "

QUITMAN COUNTY.

J. V. Cook, Charles Jenkins, H. C. Green,
N. A. Burleyson, Thos. Clemmons, J. W. Jones,
C. W. Partee, "

TATE COUNTY.

M. P. Sandridge, W. W. Luckett, Jas. Latimer,
T. P. Hancock, G. W. Rosebery, Jno. M. Scott,
G. P. Bledso, C. F. Ingrain, G. D. Morrow,
W. B. Jackson, A. W. Echols, J. F. Johnson,
T. A. Knight, E. C. Townsend, W. K. Fisher,
J. C. Droke, W. T. Brown, R. W. Gambrell,
W. B. Johnson, J. F. Johnson, J. C. Caldwell,
J. P. Phillips, T. D. Kiser, B. F. Pritchard,
L. O. Garrison, L. O. Corley, M. L. Leuer,
W. M. Luckett, W. S. Moncrief, J. G. Fryor,
T. D. Kizer, Jno. Richardson, W. A. Dickson,
L. A. Burns, J. H. Still, W. J. Cooper,
J. N. Gregory, J. M. Hyde, W. K. Fisher,
S. L. Hyde, "

PANOLA COUNTY.

W. J. Floyd, J. J. Sullivan, W. J. Ferrelli,
W. S. McClosky, Gen. Holcomb, J. H. Irby,
J. H. McBeth, J. M. Alexander, Dr. S. L. Gartrell,
A. A. Crawford, A. B. & W. A. Thomas, V. L. McCutler,
J. W. Hunter, R. T. Jeffers, O. J. Carpenter,
F. P. Vanderburg, W. H. Rikard, J. W. Horn,
W. H. Alexander, G. W. Dyer, C. T. Lemmey,
M. G. Littlejohn, H. J. Legg, S. Cate,
T. M. McDowell, O. R. Wilson, Edmond Sorrels,
H. W. Burnett, W. H. Parnell, B. P. Gates,
M. M. Randolph, J. C. Lewis, C. T. Cain,
T. M. Andrews, J. P. Short, J. M. Andrews,
C. A. Wait, J. H. Martin, "

BOLIVAR COUNTY.

N. B. Thomas, P. P. Dean, W. R. Wilborn,
G. B. Shelby, Mrs. J. E. Echols, J. H. Hobbs,
T. Richard, Robert McQueen, "
Whit Blanchard, Ed. Dawcey, Joshua Scruggs,
R. H. Smith, Jas. Reed, J. H. Closo,
M. W. Coleman, Louis Lee, S. D. Daves,
T. B. Green, Jas. Bradshaw, G. W. Goff,
J. B. Griffin, S. J. Simpson, J. W. Duncan,
Isaac Montgomery, Mrs. Maggie Beard, J. B. Parks,
B. F. Dane, "

USEFUL KNOWLEDGE.

The following is a very valuable housewife's table, by which persons not having scales and weights at hand may readily measure the article wanted to form any recipe without the trouble of weighing, allowance to be made for an extraordinary dryness or moisture of the articles weighed or measured.

Wheat flour, 1 pound is 1 quart; butter, when soft, 1 pound is 1 quart; loaf sugar, broken, 1 pound is 1 quart; white sugar, powdered, 1 pound 1 ounce are a quart; best brown sugar, 1 pound 2 ounces are 1 quart; 10 eggs are 1 pound; 16 large tablespoonfuls are $\frac{1}{2}$ pint; 8 large tablespoonfuls are 1 gill; 4 large tablespoonfuls are $\frac{1}{2}$ gill; 2 gills are $\frac{1}{2}$ pint; 2 pints are 1 quart; 4 quarts are 1 gallon; a common-sized tumbler holds $\frac{1}{2}$ pint; a common-sized wine-glass holds $\frac{1}{2}$ gill; a tea-cup holds 1 gill; a large wine-glass holds 1 gill; a large tablespoonful is $\frac{1}{2}$ ounce. Forty drops are equal to 1 tablespoonful.

Crusts and pieces of bread should be kept in a granite bucket, closely covered, in a dry, cool place.

Keep fresh lard in granite vessels.

Keep yeast in wood or granite iron ware.

Keep preserves and jellies in glass.

Keep salt in a dry place.

Keep meal and flour in a cool dry place.

Keep vinegar in wood, glass or granite iron ware. Sugar is an admirable ingredient in curing meat or lard.

Fish for pastry should be used hard as it can be cut with a knife. It should be cut through the flour, not rubbed.

One teaspoonful of soda and two of cream tartar are equal to three teaspoonfuls of baking powder.

Throwing a slice of potato into hot fat will clear it.

Save all fat from meat, try it out, strain through a cloth, and use for frying. It is as good as lard, and much cheaper.

MISSOURI REFERENCES.

We most respectfully refer to the following prominent citizens of Missouri who are each using one of our celebrated "Home Comfort" Ranges:

CLINTON COUNTY.

Jesse Sevier, S. K. Kimb, J. C. Riley,
W. D. Parks, F. C. Frost, Joseph Dediolla,
John Duncan, C. H. Anthon, C. K. Shredsbury,
C. H. Anthon, G. L. Moberly, John T. Samps,
William Keesman, A. C. Brady, Sarah C. Sheldon,
James Hefford, Josiah Bogus, J. T. Plummer,
C. M. Gillespie, William Gram, F. H. Stacy,
W. B. Christian, E. C. Hubbard, J. B. Estey,
O. H. Nolly, J. C. Hale, Jr., W. H. Hanks,
J. J. Fair, John Althouse, Eugene Frost,
Wright Long, M. Q. Simpson, Uriah Mattox,
M. Q. Simpson, Alfred Hoggatt, I. N. Williams,
C. A. Martin, Luey L. Bailly, Eugene Rice,
Oliver Talbott, W. R. Carter, Bennett Reeca,
Virgil Dixon, Mrs. E. C. Hale, Jr., A. Jackson.

HARRISON COUNTY.

John Hooldeen, William Graham, J. H. Manville,
W. H. Ritcher, L. G. Wells, W. P. Maxwell.

BUCHANAN COUNTY.

William Parr, Joseph Mathers, L. P. Page,
John Berry, John W. Moreland, Geo. W. DeLancy,
Gideon Smith, Nathan Blanken-
David N. Terry, ship.

DEKALB COUNTY.

G. F. Royston, George Terry, John Haley,
W. H. Sifers, A. C. McWilliams, Samuel Landes,
E. L. Ellis, Joseph Vogel, S. J. Green,
W. H. Pennington, James Mason, John Ashbrook,
Charles Adams, W. H. Ashbrook, Nathan Brill,

ADAIR COUNTY.

Mrs. C. A. Rice, G. W. Brooks, J. W. Jones,
L. B. Mitchell, Eph. Parsons, Wm. Dye,
S. H. Carnell, Dr. Scott, Henry Jenkins,
D. H. McDemit, J. J. Price, B. F. Hall,
J. Carver, C. Spangler, J. H. Paul.

DECATUR COUNTY.

N. Halstead, Jacob Crum, W. D. Cockerham.

HARRISON COUNTY.

James Scott, Hampton Crow, Wm. H. Cruzan,
David Cricket, L. P. Riley, G. L. Pierson,
Mrs. Mary West, Dr. G. W. Sellers, H. B. Purden,
lake, D. M. Greenwood, Wm. Hart.

KNOX COUNTY.

J. L. Clark, Wm. W. Wonderly, S. Taylor,
Hugh Brown, C. D. Cooper, John B. McMillin,
E. Burkheart, Mrs. E. S. Brown, Wm. Martin,
S. A. Bryant, B. W. Bell, John A. Oldfather.

MARION COUNTY.

D. Payne, J. K. Heath, R. W. Stevenson,
W. C. Hilleary, J. M. Barnett.

MERCER COUNTY.

Robt. Hagan, C. H. Henderson, James Hubbs,
B. L. Mark, J. P. Duncan, Eli Grandstaff,
John A. Hicks.

MONROE COUNTY.

I. N. Rector, Wm. Honeywade, Henry Dody.

ROLLS COUNTY.

L. H. Gardner, W. E. Jones, J. B. Utterback.

SCHUYLER COUNTY.

J. S. Thompson.

SCOTLAND COUNTY.

John H. Barker, Jr., C. A. Childress, A. J. Prough,
W. D. Short, W. P. Childress, R. P. Tomley,
Lewis Hale, Willis Hicks, Wm. Thomason,
L. Lough.

SHELBY COUNTY.

M. Buchman, E. C. Phillips.

SULLIVAN COUNTY.

Louis Seltzer.

CLAY COUNTY.

H. H. Harris, S. Harris, G. M. Brockman.
Platte County.
Capt. W. Chestnut, T. H. Walker, Mrs. Cary,
D. A. Chestnut, T. G. Cockrill, S. B. Moreland,
W. W. Rixey, H. P. Collins, John Zarn,
Boss Moore, W. W. Rule.

WASHINGTON COUNTY.

J. J. Townsend, Belgrade, Reuben Hughes, Ironton.
Chastine Hicks, Caledonia, B. T. Pendergast, Cadet.
Silas Johnson, Belgrade, Wm. Richardson,
James C. Smith, S. G. Breckinridge, Caledonia.
Caledonia Stock Farm.

Jefferson City, Mo.,
May 17, 1889.

Wrought Iron Range Co.,

St. Louis, Mo.

Gentlemen:—I used one of your ranges in my residence in St. Louis for several years previous to my removing to Jefferson City, and soon after becoming located here procured one for the house in which I now reside. So far as my information extends, both ranges have given good satisfaction. Respectfully,

D. R. FRANCIS.

[The first range mentioned is our Double Oven Family Range "E", and the other is our large ten inch hole Double Oven Range "V".—W. I. R. Co.]

Wrought Iron Range Co., St. Louis, Mo.

Gentlemen: We purchased of your salesmen a Home Comfort Range, and are pleased to say that it gives entire satisfaction. This certificate you can use in any manner you see proper. We further state the range does not consume one half the fuel our cast stoves did, and does its work more uniformly. We would not part with it for anything like its cost. We can recommend the Home Comfort Range to all.

J. W. Boilin, Christian Adkins, Mrs. E. O. Potter,
Mary E. Bennett, S. M. Yates, Geo. McAttery,
Wesley Work, Wesley Terrell, J. C. Montgomery,
Louis McKee, H. E. Timmons, Robert Watson,
Thos. McAttery, Jacob Sleigher, Sarah Routt,
Jackson Baker, J. Chew, Abe Aier,
Mrs. Ezra Shaeffer, George Morrow, Shepard Keller,
Mrs. Jas. Brooks, A. H. Muller, Mary E. Emerson,
H. S. Harman, Jeremiah Pyle, R. K. Betts,
H. S. Cory, Sam Rogers, Mrs. E. Anderson,
W. H. Anderson, Mrs. W. Brown, Nelson Long,
Mrs. Alice Brown, John Arnold, N. D. Kabe,
J. C. Lowin, J. P. Hughes, Isaac Bowden,
Henry Graves, W. H. Plumer, Martha Gates,
Dr. S. M. Collam, B. F. Hornbach, Sam. Hoskins,
D. Wheeler, A. P. Craig, John Welles,
Chas. Barthelmus, Samuel Jamison, A. Sleigher,
Wm. H. Rector, John F. Dunlap, David J. Parker,
W. C. Aier, S. H. Troville, Mrs. Burge,
Henry E. Templin, Geo. Wear, M. L. Junk,
John J. Peck, Jacob Fisher, Jas. J. Anderson,
W. W. Peck.

D. B. Bontwright, Alanthus Gr. Noah Beamon, Blackburn.
Z. Souger, Lost, Rev. T. W. Hancock, "
Wm. Pace, " Oscar Green, "
H. H. Yates, Stanley, Mrs. Isaac Taylor, "
H. Hampton, Hailcock, Mrs. Jack Hill, "
J. K. Graham, M. D. Jesse Marr, Sweet Springs.
J. Mothers, Willow Brook, Mrs. R. W. Beeson, "
W. W. Frullinger, Maryville, Jas. B. White, "
W. C. Hogan, " Henry C. Terrell, Elmwood.
Mrs. Amy E. Douglass, " Mrs. A. Hazen, Sweet Springs.
J. B. Nelson, St. Joe, Mrs. Helewe Tivis, Longwood.
H. C. McCauley, Sidney, Peter F. Jones, Kansas City.
B. Woetheman, Yorktown, Mrs. S. L. Jennings, "
P. A. Griffey, " Amity, Mrs. M. B. Behmey, "
J. Mason, Sharpsburg, W. G. Westover, "
J. T. Carter, " Helena, W. P. Moores, "
Frank Weidell, Fairfax, W. P. Moores, "
S. Zimmerman, Sedalla, R. S. Vivian, "
Mrs. E. K. Maye, Manchester, Thos. H. Toomb, "
Mrs. W. H. Biggs, Kirkwood, Wm. Weston, "
John Carmean, Einwood, Wm. Browning, Ferguson.
J. W. Armentrout, " J. W. Stanley, Neosho.
Mrs. John E. Goalter, " Mrs. M. Lepp, Schell City.
G. R. Davis, " Mrs. C. H. Hobbins, Lindby.
J. B. Davis, " W. H. Hanks, Plattsburg.
A. H. Hally, " A. Parker, "
C. P. Erie, " Jas. S. Winn, "

MADISON COUNTY.

Jacob Shultz, Fredericktown, G. S. Shultz, Fredericktown.
Wm. J. Stewart, Joseph Deguire, Wm. Johnson,
Mary Whittenburg, Mrs. Henry, John C. Howell.

ST. FRANCIS COUNTY.

M. M. Murphy, Bonne Terre, James Smith, Farmington.
John House, " Chris. Edmunds, "
James House, " E. P. Corans, Libertyville.
N. J. Ormond, " Geo. M. Wilson, Farmington.
David Clay, Farmington, John E. Covington, "

ST. GENEVIEVE.

Henry Rozier, St. Genevieve, Joe Kohms, St. Genevieve.
Dr. R. F. Lanuing, " James Rigdon, "
Frank Kohms, " Lewis Rigdon, "
Joe Wilson, " Peter Rigdon, "
Joe A. Coffman, Coffman, Placid L. Rose, "
Frank E. Coffman, " Tobias Thumure, "
Jos. Faith, New Offenburgh.

Dr. J. F. Freeman, Major S. Fasken, I. S. Yancey,
A. D. Tucker, D. W. Seaver, H. C. Kilburn,
Jacob Huffert, M. G. Miller, James Probert,
W. A. Catlingham, G. O. Wright, "
all of Carthage, Mo., are of one mind when praising the Home Comfort Range.

M. T. Hartman, Aultville, S. Jennings, Higginsville.
 Thos. L. Elbert, Windsor, Wm. S. Lacy, "
 Daniel Snider, Higginsville, Mrs. E. Jennings, "
 M. Wiley, Warrensburg, Mrs. and Mrs. Lewis Cantrill,
 W. H. Smith, Forest Home, Mrs. G. S. Weeks, Eldon.
 W. J. Petty, " Alpha Van, "
 S. R. Allen, Mt. Vernon, Mrs. J. B. Allen, "
 J. W. Yeoman, Sarcoxie, May E. Wolf, "
 Mrs. E. S. Hite, Olcan, Mary E. Savage, "

Mode Anson, Joseph Osborn, James Reivins,
 George Osborn, Mrs. J. B. Eppea, Henry Hader,
 Milton McDaniel, Jackson Bradley, Mrs. W. A. McQueen,
 Mrs. J. W. Helles, Mrs. R. F. Warren, Mrs. W. M. Lyons,
 F. S. Wedge, J. J. Colyer, Jesse Miller, "

Below we give the names of a few of our enthusiastic purchasers in Benton, Henry, Pettis, and Johnson counties, all of whom have given testimonials as to the superiority of the Home Comfort Range:

Wm. Harry, Windsor, R. Nydegger, Iona City.
 W. A. Garrett, " J. W. Canaday, "
 J. E. Rea, " Jacob Brockman, "
 A. J. Pickett, " Carl Reicke, "
 J. C. Hart, " W. H. Bohon, Sedalia.
 J. M. Hall, " D. R. Davis, "
 G. Q. Foster, " Jerry Mauchay, "
 Lewis Tompkins, " C. H. Oliver, "
 V. K. Hines, " Jno. Hoffman, "
 Chas. Burkhardt, " W. E. Revis, Lamont.
 Thos. L. Carter, " D. H. Revis, "
 W. W. Glover, " J. E. Murrell, "
 W. A. Russell, " James Conner, "
 Isaac Hanthorn, " G. Glider, "
 O. L. Garrett, " J. C. Spickard, Green Ridge.
 O. L. Young, " Ed. Jones, "
 B. D. Sales, " Martha Kendrick, "
 Tom Binkley, " H. Christy, "
 Chris. Lehman, " P. A. Thatcher, "
 G. W. Canaday, Iona City, J. L. Johnson, "
 W. W. Watkins, "

CONFEDERATE HOME OF MISSOURI.

T. W. Caspell, Supt.

HIGGINSVILLE, MO., July 18, 1893.

Wrought Iron Range Co., St. Louis, Mo.
 Gentlemen: We are using a Home Comfort Range No. 400, with sand oven and steam table, manufactured by the Wrought Iron Range Co. of St. Louis, Mo., and take great pleasure in testifying to its merits. It gives entire satisfaction, and I do not hesitate in recommending it to those who are looking for the very best.

J. W. CASPELL,

Supt. of Ex-Confederate Home.

MINNESOTA REFERENCES.

John Brin, Stewartville, L. J. Huribut, Rushford.
 Gilbert Ringey, " Miller Bros, "
 Al. Munson, " H. Halverson, "
 Andrew Peters, " H. V. Oleson, "
 W. E. Mayon, " C. Drake, "
 C. N. Stewart, Rochester, J. O. Iverson, "
 David F. Bernard, Chatfield, H. M. Smith, "
 J. W. Faulkerson, Fredmore, J. A. Ketticwell, "
 Wm. Heiden, Rushford, E. Kierland, "
 Fred. Bunnell, Sauk Centre, J. J. Stinson, "
 James Ferguson, Fremont, A. K. Hanson, "
 Matt Ferguson, " P. E. Pederson, "
 G. E. Kirkpatrick, Rushford, Carpenter & Stevens, "
 Rev. W. C. Rice, Zumbrota, Conrad Meyers, Goodhue.
 C. Peterson, " H. Hofschulte, Belvidere.
 Jerome Savage, " J. R. Redding, "
 Theo. Stecher, " M. J. Fenton, Pine Island.
 W. M. Fulkerson, " C. L. Dickerson, "
 O. J. Hanson, " Aaron Carlson, Vasa.
 John Jensen, " A. Peterson, "
 J. N. Tylkin, " O. A. Ryall, Red Wing.
 Julie Olson, " J. Jacobs, Hammond.
 August Lel, " Julius Voss, Jarrett.
 L. H. Lyne, " Andrew Halverson, Millville.
 H. Gunderson, " J. Ferber, Bear Valley.
 J. O. Rud, " J. Darcey, "
 A. Caspar, Belle Chester, A. J. Averson, Mazeppa.
 N. Bartholomew, " J. E. Phillips, "
 J. M. Majeruses, " G. E. Corser, "
 G. R. Ericson, Goodhue, John Krisher, "
 Francis Davis, " A. Woodworth, "
 J. H. Peterson, "

The following good citizens have recently purchased Home Comfort Ranges from our salesmen in Fillmore, Houston, and Winona Counties:

Daniel Morgan, John Considine, F. E. Thompson,
 Gust Tangen, Wm. Dunkson, O. Nelson,
 Jos. Orr, August Sanders, Henry Heise,
 Geo. Onidine, E. F. Carpenter, M. H. Ferguson,
 Thor Thorsen, P. Nelson, Mrs. Kasber,
 G. O. Skree, J. Hanson, Tom O. Topperud,
 M. J. Wold, K. Larson, Iver Kenderberg,
 T. Paulson, L. N. Anderson, Jas. Ferguson,

J. Thorston, O. H. Severson, Wm. Helden,
 L. Eecurd, W. H. Cusick, J. Kalloun,
 John Stinboe, Hans Hanson, O. Iverson,
 Hans Iverson, Almon Olson, Henry Slagle,
 Frank Kryzer, E. Larson, O. Olson,
 Herman Treatier, Jake Homs, Peter Olen,
 B. Ballman, Ole Axon, A. Johns,
 G. Hass, J. Olen, Oliver Wilson.

NORTHTFIELD, MINN., Sept. 7, 1893.

Wrought Iron Range Co., St. Louis, Mo.

Gentlemen: We have used your ranges in our college and in our own kitchen, and you, turn in our church, for a number of years, and they have all given perfect satisfaction. Very truly yours,

TH. N. MOHNS.

WISCONSIN REFERENCES.

C. W. Sturdevant, Sparta, Wm. Sledge Ing., Ripon.
 G. W. Babcock, " Mary Grainger, "
 Mr. Sheppard, " Aug. Huth, "
 R. H. Rogers, " E. K. Williams, "
 Alex. Allen, " P. H. Tucker, "
 Luther Hill, " Robt. Melhin, Rosendale.
 E. A. Purdy, " Amelle Melhin, "
 G. W. Fox, " H. Buck, "
 Henry Parker, " Chris. Zinzow, "
 J. B. Tink, " Geo. Leathers, Berlin.
 Henry Oswald, " Geo. McClelland, "
 Henry Austin, " J. S. Green, "
 William Wiley, " T. F. Gibbord, "
 J. W. Jones, " D. G. Feneelon, Ripon.
 J. Guthrie, " Wm. Satter, "
 Wm. Keene, " L. Loper, "
 N. Taylor, " C. A. Jourdan, "
 Mrs. T. McClelland, Berlin, J. W. Allen, "
 Mrs. Blanchard, Springvale, John T. Martin, "
 Wm. Harker, Ripon, Wm. Zandus, "
 E. M. Wheeler, " E. R. Millions, "
 Mrs. Hinds, Pickets, E. Humphrey, Zion.
 Jno. Lajer, Ripon, H. H. Cook, Fisk.
 Chas. Jordan, " P. G. Stone, "
 Mrs. W. O. Hargrave, " Geo. M. Greenway, Gortford.
 Mrs. Sam Miller, Rosendale, G. R. Williams, Brandon.
 Mrs. Thos. Jackson, Ripon, John Bruin, Alto.
 Mrs. Pat. Rock, Pickets, J. H. Foster, Metomen.
 G. H. Huth, Ripon, Jno. Layer, Markesaw.
 Pat. Rock, Rosendale, Mrs. S. P. Kenfield, Oshkosh.
 Alex. Parsons, Green Lake, Mrs. E. A. Clark, "
 Sarah Parsons, " Antone Schuster, Marshall.
 G. L. Shead, " urora, Mr. & Mrs. Culbertson, Alto.
 J. E. Thomas, " John Schouten, "
 Candace Thomas, " Mr. & Mrs. Donne, Brandon.
 Mrs. Otto Schroeder, " Mrs. G. R. Williams, "
 Mrs. Sarah R. Lee, Rushford, Mrs. Clp. Cevoe, "
 Mrs. W. E. Mitchell, Arasa, Mrs. Warkert, Waukesha.
 Mrs. W. E. Rilling, Omro, Mrs. Wm. Seontin, Waupun.
 Albert Schmidt, Fondulac, J. C. Burdick, Berlin.
 Peter Allard, " Mrs. J. C. Burdick, "
 Rev. Mr. Fredwick, Augusta, A. Barth, Arcadia.
 Chas. Strawbery, " Christ Myers, "
 John Zimmermann, " Mrs. Mary J. Chambers, "
 Peter Zuck, " W. E. Cummings, "
 D. B. Straler, " Jno. E. Holden, "
 Riley Carpenter, " David Wynyod, "
 E. Herrell, " D. A. George, "
 Charlie Siltworth, " Chas. Rupperts, "
 Mr. & Mrs. Clark, " Mrs. Sam Lunas, "
 D. Nalof, Alma Center, W. H. Lawery, "
 Michael Alson, " Jno. Zerkelluck, "
 Frank Barnes, " Jack Thoney, "
 West Van Gorden, " Wm. Huch, "
 Olie A. Rostuwn, " Chas. Noles, "
 Lewis Chrsinger, " Jno. Rathier, "
 J. Bonnett, Arcadia, Mrs. Reed, "
 Jno. Erdman, " Andis Plant, "
 J. Brandsteddy, " Thomas Jackson, Ripon.

A. J. Vollrath, Sheboygan, Wis., Dec. 7, 1891, writes: "Gentlemen: The new six-hole range you sent me recently came to hand, has been set up and is working splendidly. I have had for my own household use several ranges, but never succeeded in obtaining one that works as satisfactorily as does yours. I am decidedly pleased with it, and congratulate you upon your success in placing on the market a perfect Range—true to its name, a real 'Home Comfort.'"

C. H. Nichols Lumber Co., per Frank Pooler, Treasurer, Onalaska, Wis., June 13th, 1891, writes: "Gentlemen:—We have three of your Ranges in use, and are pleased to say that they give great satisfaction and are first-class in every respect. The first one bought has been in use about four years, and is as good as when first set up. We can cheerfully recommend them to any one wanting a strictly first-class Range."

NEW YORK REFERENCES.

Geo. Korff,	Wilson.	Mrs. Leonard Bruce, Pekin.
Mrs. S. A. Hayne,	"	Mrs. S. J. Newman, "
Jacob Treichler,	"	Lena A. Holory, Johnson Crk.
J. M. Morse,	"	G. P. Richardson, "
O. N. Roberts,	East Wilson.	Alfred H. Bagley, N. Ridge.
Louis Grams,	"	A. A. Webster, "
Amos Crosby, Hickory Corners	"	Mrs. J. Bower, Lockport.
Frederick A. Winter,	"	Mrs. C. W. Lindsay, Coomer.
Rolf Moore,	"	W. H. Allen, West Somerset.
Geo. D. Griffith,	"	Lucy S. Bradley, Cambria.
Willie A. Lovan,	Pekin.	Mrs. E. Forness, Gusport.
Mrs. Addie Crozier,	"	C. A. Wilson, Randall Road.
C. L. Betts,	Webster.	O. Cole, Springville.
Fred. Francis, Honcoyo Falls.	"	Mary A. Cole, "
O. H. Henry,	"	Mrs. A. K. Upson, "
E. W. Phillips,	"	Kraus Teft, "
O. H. Hamilton,	"	J. C. Colburn, "
Frank G. Pennell,	"	Mrs. Wm. Wilcox, "
A. M. Holden,	"	J. Demmon, "
G. H. Vallance,	"	Mr. D. A. Bond, "
C. H. Par,	"	Mrs. D. A. Bond, "
W. Downey,	"	Mr. H. W. Bigelow, "
W. G. Starr,	"	Mrs. H. W. Bigelow, "
G. R. Dutton,	"	Mrs. W. W. Pinkney, "
F. S. Hanford,	"	Hugh McAleese, "
J. H. Barnard,	"	Mrs. D. A. Vaughn, "
J. Southgate,	"	Mrs. Orin Mayo, "
Wm. Martin,	"	G. W. Chamberlin, "
F. L. Remington,	"	John Evans, Ellicottville.
Max L. Nye,	"	M. Reynolds, "
J. Wilkinson,	"	Clark Quackenbush, "
Burton & Son,	"	G. W. Hoyce, "
Pratt & Little,	"	Henry Langhaus, "
Sherman Bros. & Tyrell,	"	Frederick Brown, "
Geo. W. Watson,	Penfield.	S. H. Jones, Salamanca.
Benjamin Firman,	"	William Pearson, "
Mr. & Mrs. L. Atwood,	"	A. D. Prosser, "
L. P. Miller,	Victor.	John Snyder, W. Salamanca.
John Canaver,	"	J. B. Manger, "
A. B. Jones,	"	L. B. Fenton, Jamestown.
Edwin Baugher,	"	C. H. Root, "
Harlem Fisher, E. Bloomfield.	"	Mrs. J. A. Root, "
Mr. & Mrs. L. Mougher,	"	A. E. Van Dusen, "
Mr. & Mrs. Jas. Shenner,	"	Walter D. Wicks, "
Mrs. S. R. Wheeler,	"	H. D. Bryant, Little Valley.
C. P. Davidson,	"	Henry Gould, Great Valley.
G. W. Tilton,	Bristol.	A. J. Frank, West Valley.
W. S. Ketchum,	"	Edna Barnum, "
Mr. & Mrs. B. B. Abbey,	"	Mrs. L. L. Murphy, "
Naomi G. Covert, S. Bristol.	"	James Rowland, "
N. H. Case,	Bristol Center.	John H. Crowell, Centerville.
C. E. Gooding,	"	Mrs. M. J. Crowell, "
Mr. & Mrs. B. Reed,	"	Mrs. F. C. Barnum, "
S. L. Toxen,	Bristol Springs.	J. P. Carroll, Pleasantville.
Mrs. Martha Toxen,	"	Mr. James McNutt, "
Stephen Semans,	"	B. C. Guiler, "
Ada J. Semans,	"	W. Strong, St. Clairville.
Mr. B. Smith,	"	Jay Perry, "
Mrs. L. Smith,	"	Mrs. L. C. Near, Fluvanna.
W. M. Henry,	Fairport.	Mrs. S. Hollenbeck, "
Frank Foster,	"	C. M. Bentley, Busti.
Charles Cheek,	"	W. P. Meade, "
H. T. Hiller,	Ashford.	T. R. Pryor, "
Mrs. F. Schumacher,	"	S. D. Pryor, "
Chas. Reed,	"	E. Becker, Wyandale.
Chas. Rider,	"	Ezra Frank, Wyeheeler, Concord.
C. E. Smith, Ashford Hollow.	"	Mrs. C. C. Mason, Falconer.
Mrs. A. B. West, E. Ashford.	"	W. D. Harris, "
A. E. West,	"	Mrs. M. J. Morton, Gerry.
Mrs. Harvey Vedder,	"	A. G. Sheldon, Farmington.
J. A. Studley,	"	Mrs. W. H. Napier, "
Mrs. Conrad Meyer,	"	John G. Benson, E. Randolph.
Mrs. J. B. Holland,	"	C. P. Canfield, Maches.
Mrs. C. M. Newton, Ross Mills.	"	R. Maxwell, Elgin.
Mrs. O. F. Landers, Perry.	"	A. W. White, Cadiz.
P. J. Simonds, Franklinville.	"	L. E. Grone, "
James Graham,	"	Mrs. H. J. Ashley, Machias.
Julia Grierison,	"	Mrs. A. C. Lingenfelter, "
Mrs. S. E. McNall,	"	Mrs. Z. S. Spring, "
Ellis E. McNall,	"	F. C. Snyder, "
Mrs. V. Lettie Searl,	"	Danford Wright, "
Adda M. Reynolds,	"	Mrs. E. B. Law, Farmersville.
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Alice Squire,	"	Mrs. A. E. Wright, Iechua.
Mrs. Harlin E. Locke,	"	Mrs. Geo. Hill, "
Lillie M. Oaks,	"	"
Mrs. W. Reynolds,	"	"
Mrs. Perry Willard,	"	"
Mrs. D. L. Alger,	"	"
Mrs. Fred Reynolds,	"	"

MORE WORDS OF APPROBATION.

A Richburg farmer has the following to say concerning the Wrought Iron Range. Read it:
To Whom it may Concern: This is to certify that I have purchased a Home Comfort Range from one of the traveling salesmen employed by the Wrought Iron Range company of St. Louis, Mo., and am pleased to say it gives

entire satisfaction in every respect. After I had bought my range the hardware man told me everything discouraging and dishonorable about this company and their goods; but a thorough investigation made by myself proved very different, and I was convinced that they were trying to do the Wrought Iron Range Co. and their ranges a great injustice. I wrote to several parties who have used the Wrought Iron Ranges for years, and received answers that they could not say too much in their favor. One man, Mr. Walter Brown, of Fredonia Station, Ohio, wrote that hardware men there claimed, when his county was canvassed, that the ranges were frauds and they were all swindled; but after trial of several years are now prepared to say that the ranges are all that was claimed for them by the salesman. I would not advise anyone to put too much confidence in what hardware men tell them; they have told falsehoods about the ranges; but let every one examine for themselves, and do according to their own judgment. But I would say: anyone contemplating buying a range, buy a Home Comfort.

MARTIN WOODARD,
Richburg, N. Y.

W. W. Pratt, Sullivanville.	A. J. Card, Spencer.
Mrs. M. L. Pratt,	Walter Scottell, "
S. C. Benjamin,	Harry Ross, "
Mrs. Minerva Benjamin,	O. P. Riker, "
Eliza Rundel,	H. M. Riker, "
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Mrs. J. M. Eddy,	Mrs. S. A. Day, Candor.
J. A. Chase,	Ira Sawyer, "
Mrs. J. A. Chase,	Soliman Vergison, "
A. Hulett,	Dewitt Ross, "
C. S. Brunson, Hoover Dam.	G. W. Adams, "
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J. E. Palmer,	Miller Meeker, "
Mrs. J. E. Palmer,	Herb Clark, "
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Mrs. C. Pratt,	E. Elliott, West Danby.
A. P. Johnson, Pine Valley.	F. King, "
Lucy Johnson,	Joe Judson, "
E. V. Tift,	R. Whitney, Van Etten.
Mrs. E. V. Tift,	G. W. Lott, "
J. W. Grimes,	D. Smith, Waverly.
Mrs. J. Grimes,	S. B. Taggart, Newfield.
Geo. E. Rundel, Horse Heads.	J. Smith, "
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A. J. Rose,	Mrs. E. L. Townley, "
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C. H. McMillen, Breesport.	Geo. Wood, Cayuta.
R. B. Rising, Risingville.	Sylvester Straught, "
Wm. Ellison, North Borton.	Straight's Corners.

CLEANING BLANKETS.

Various methods of cleansing blankets appear in the newspapers with periodical regularity; among them the following has the merit of being probably the least taxing to the physical strength and the most economical of any and at the same time equal to any in efficacy. Pour into the tub half a pint of common household ammonia, laying the blanket lightly over it, and immediately pour in enough warm water to entirely cover the blanket. This sends the fumes of the ammonia through the fibers of the wool and loosens the dirt in a way which seems little short of marvelous. The blankets should then be pressed and stirred about with a stick until the water seems to have acquired its darkest hue, when a second tub of clear water of about the same temperature as the first should be used in the same way, after which the blanket should be run lightly through the wringer and hung out to dry.

DELAWARE REFERENCES.

L. A. Plumb,	Thos. A. Webb,	Richard M. 'a,
E. C. Reese,	A. J. Maloney,	Wm. McColl, 'a,
F. F. Harrington,	John Maloney,	A. C. Harrington,
Geo. Davis,	J. W. Hall,	Jehu Davis.
Zeb. Hopkins,	"	"

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Edward I.
Rebecca
James K.
W. J. Kirk
A. Pitting
A. A. Pitt
J. W. Van
Sarah I.
L. S. Cash
Wm. H. H.
Belle Hot
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Home Co
pleased t
Alex. Co
James Co
J. P. Hal
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Mrs. M. A
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Isaac W
Geo. E.
Mrs. S.
Wm. Ric
Mrs. Jan
John M

To The
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W. E. S
Mrs. H.
F. S. G
R. M. R
Mrs. La
Charles
A. J. H
Mrs. M.
Wilson
Mrs. G.
J. H. Cu
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W. R. Kendall, Dawkins Mills. Jackson Gilliland,
A. Pittenger, Hurin X Roads. J. F. White, Culbertson.
A. A. Pittenger, " G. W. Quickel, Ewington.
J. W. Vaughn, Banner. F. F. Vale, " "
Sarah L. Johnson, Jackson. Ira Graves, Pine Grove.
L. S. Cassell, Gettysburg. Mark Ames, Newton Falls.
Wm. M. Culp, Thompson. W. H. Hudson, Brackville.
Belle Bowman, Forest. A. F. Hamilton, Granville.
Jos. Horkwell, Lucisville. J. B. Higbee, Dunkirk.

We, the undersigned, citizens of Guernsey, Noble, Belmont and Monroe Counties, Ohio, have each purchased a Home Comfort Range of your traveling salesmen, and are pleased to say they give entire satisfaction.

Alex. Cochran, Quaker City. Preston Weaver, Gibson Sta.
James Flood, " J. W. White, Salineville.
J. P. Hall, " H. B. Fater, Summerfield.
Philip Finley, " S. B. Philpot, " "
James Lowery, " Mrs. J. E. Robinson, " "
Squire Smith, " Elijah King, " "
W. H. Fletcher, " E. A. Stuart, " "
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J. H. Goodhart, Calais, " Mrs. Louisa Dehl, " "
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Mrs. Jane Miley, " Mrs. Elijah Phillips, " "
John Miley, " Mrs. Jane Wittenbrook, " "

Ohio, March 1, 1891.

TO THE WAGONET IRON RANGE CO.

Gentlemen: Having purchased one of your Home Comfort Ranges of your traveling salesmen, we take pleasure in recommending them as giving entire satisfaction, being all that is claimed for them by your salesmen. This certificate you can use in any manner you see proper.

GEAUGA COUNTY.

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Henry L. Sears, " Moses Sapp, Havana.
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John E. Davis, " L. W. Lincoln, New Milford.
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Ebenezer Dene, Buchtel. Moses Kennard, " "
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Fred. Finsterwald, Guyville. O. L. Johnson, " "
Emile H. Drose, " Wm. Johnson, Hebersville.

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Fred. Goodsell, Chas. Howell, F. L. Orr.
H. C. Tilden, Jas. Resh, John Young, Waterloo.

Freedom Station, O.—To whom it may concern: "This is to certify that I have purchased and thoroughly tested a Home Comfort Range sold in this vicinity by the company's authorized salesmen, and I find it all that they claim for it in every respect; and hence I take pleasure in recommending it to the public both the salesmen and the range; and after forty years experience as a practical workman with iron of all kinds, I know whereof I speak when I say that malleable iron is in every way far superior to cast. Any one doubting the above statement can see the truth clearly demonstrated by calling at my shop."—Walstein Brown.

From the Granville (O.) Times: "The Home Comfort Range Company salesmen are doing a land office business, their wagons rolling along the street at all hours of the day, starting out or returning from trips. They have made many friends already, pay spot cash for everything and are doing a good business besides. Here is a testimonial from a prominent London street farmer:

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Moses Surface,
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Susan K. Havens,
A. N. Hill,
John Edwards,
W. S. Hartcock,
Sarah P. Smith,
S. T. Smithson,

From the Newton Falls Echo.

The Wrought Iron Range Co. does not find it necessary to run down other people's goods in order to dispose of their own. The Home Comfort Range speaks for itself. Read the testimonials: "To whom it may concern: This is to certify that I have purchased a Home Comfort Range. I find, by leaving the doors closed, it is pleasant for summer use; then by lowering the doors, it is one of the finest heaters I ever had in my house. It heats my kitchen, which is 12x24, bedroom 12x12, pantry 8x12, and hall 5x12. It heats them all with an even heat. I set out a Garland stove that would not heat my kitchen. I find it one of the nicest ovens I ever used, and it does not consume one half of the fuel that my old stove did. I find it all the salesman claimed for it in every particular. I say this without solicitation, for the benefit of my neighbors and friends."—Mr. and Mrs. Eli Paul.

O. Vankirk, Monroe Center. F. L. Washburn, Bushnell.
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W. A. Adams, " " A. A. Skinner, Sugar Grove.
B. G. Mathewson, " " Mrs. A. A. Skinner " "
Mrs. H. E. Pitts, Clark's Corner. Chas. Hinesdale, " "
Mrs. A. T. Kimball, " " " " " "

TENNESSEE REFERENCES.

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M. F. Hood, " " W. G. Johnson, " "
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Elmina Cloyd, " " G. R. Thomas, Jones Station.
N. E. Cloyd, " " Fannie Thomas, " "
W. H. Johns, " " J. K. P. Hale, Yorkville.
E. J. Johns, " " Mrs. E. E. Hale, " "
Miss E. E. Johns, " " T. W. Brinkley, " "
A. E. Holmes, Bradford. M. A. Brinkley, " "
S. J. Holmes, " " Yum Yum, " "
P. C. Crider, " " John E. Shell, Paris.
S. E. Crider, " " W. W. Walters, McKenzie.
J. R. Moore, " " Mrs. M. A. Walters, " "
M. E. Moore, " " Jeff Denison, " "
L. C. Baker, " " Mrs. Della Denison, " "
E. A. Baker, " " Dr. John F. Allman, " "
N. M. Crider, " " Mrs. Ann E. Allman, " "
M. S. T. Crider, " " Jessie Speight, Palmerville.
S. J. Ward, " " Mrs. Caroline Speight, " "
J. C. Davidson, " " D. R. J. Rawls, McConnell.
N. A. Davidson, " " Mrs. L. G. Rawls, " "
T. E. Elam, " " W. C. Rodgers, Como.
I. E. Elam, " " Mrs. M. C. Rodgers, " "
D. N. Rives, Mason.

C. H. Ridley, J. E. Gwin, W. W. Walters.
T. C. Calhoun, G. W. Bonden, E. M. Noman.
G. J. Coleman, Dr. J. A. Grogan, R. H. Breedlove,
John Mooney, John T. Griner, W. W. Algee.

"Robbie, why are you searching through Mr. Dullpate's overcoat pockets?"

Robbie: " 'Cause you said you 'sposed he'd entertain the company to-night with a lot more of his chestnuts."—Inter-Ocean.

[illegible]

Clearview, Pa., May 4, 1891.—"I purchased on the 27th day of April, 1891, a Home Comfort Range, and am pleased to say it gives entire satisfaction. This certificate you can use in any manner you see proper."—Mrs. F. Deniston.

An apparatus for cleaning and peeling potatoes, consisting of a roller with a drum, both covered with roughened steel plates and revolved in opposite directions.

TEXAS REFERENCES.

International and Great Northern R. R. Co. Hospital Depot, Palestine, Tex., Dec. 17, 1897.—Wrought Iron Range Co., St. Louis, Mo.—“Gentlemen:—We have one of your large Double Oven Ranges, which has been in steady use for two and a half years, and has always done its work to perfection. It is a great success in the way of convenience and labor saving.”—D. L. Booth, Jr., Surgeon in Charge, I. & G. R. R. Hospital.

Office of Board of Managers The Texas Confederate Home, Austin, Texas, June 30th, 1891: Wrought Iron Range Co.—“Gentlemen: The Home Comfort Range from your factory has been in constant use at the Confederate Home, located in this city, since May, 1890, and has given entire satisfaction. We have had a large number of professional cooks employed during the past two years, and they all pronounce it the most superior range they ever used. It is now in good condition and bids fair to serve our purpose for several years to come. I have one in use in my family and would not exchange it for any stove or range I have ever seen.”—Henry E. Shelley, Pres. Board of Mgrs., Confederate Home.

MEDINA COUNTY.

Henry Vandille, Peter Kithne, C. A. Dunean.
Wm. Davis, E. F. Dunean.
August Kempf, Dist. and Co. Clerk.
S. B. Easley, District Attorney.

MILLS COUNTY.

F. Cortis, Goldthwaite, F. N. Irwin, Goldthwaite.
S. C. Walton, “ G. M. Oglin, “
Mrs. E. F. Cortis, “ Mrs. J. J. Irwin, “
M. B. Reed, “ C. C. Oglin, “
Sam H. Woods, “ L. Walton, “
E. F. Reed, “

W. J. Gereath, Center City, John Knight, Center City
Mrs. L. A. Casbeer, “ Josiah Casbeer, “
W. H. Welch, “ Mrs. L. F. Welch, “
Dr. J. K. Bagley, “ Dr. J. S. Porch, “
L. C. Scott, “ J. B. Sublett, “
Geo. Martindale, “ John J. Nesmith, “
F. M. Cook, “ F. M. Dougherty, “
Day Brown, Burnet, S. D. Gilpin, Drippings Springs.
Robt. J. Booker, Emory, S. C. McGoold, Kemp.
A. J. Freeman, “ D. J. McGoold, “
Maj. L. L. Maugh, Denison, P. A. Koonz, Corn Hill.
J. S. Bowden, Goldthwaite, Jeff Meeks, Elgin.
W. C. Phillips, “ Mrs. Mary Turner, San Marco.
Maggie Osborn, “ Frank K. Russell, Colman.
W. H. Cogwell, Lampasas Spr.

Maj. L. L. Maugh, Postmaster, Denison, Texas, says: “You may use my name in any manner you see proper in praise of your Home Comfort Range.”

P. A. Koonz, of Corn Hill, Williamson county, Texas, writes, July 30, 1890: “To those desiring a cook stove I cheerfully recommend the Wrought Iron Range, which I now have in place of the best cast iron stove I ever used; and do not hesitate to say that I believe it superior to all others, and actually has more good points than the company or even the patentee has knowledge of.”

Goldthwaite, Texas, Dec. 16, 1889.—“We purchased a Home Comfort Range and are pleased to say it gives entire satisfaction.”—J. S. Bowden, W. C. Phillips, Maggie Osborn.

Elgin, Texas, Dec. 6th, 1889.—“I have a Home Comfort Range in my hotel. I would not exchange it for any I ever saw. I have had this range for nine years, and she is good yet.”—Jeff Meeks.

Hardwick and Hardwick, Amarillo, Tex., Sept. 19, 1891, says: “We have used your Range for the past eight years, during which time it has given entire satisfaction. We have three Home Comforts in use at the present time.”

We each purchased of your salesman a Home Comfort Range, and are pleased to say it gives entire satisfaction.
J. C. Logan, P. A. E. Wood, M. M. McKee,
J. H. Campbell, F. A. Wood, H. N. Barnwell,
J. W. Gee, J. L. Bull, W. A. Vaughan,
A. M. Maris, J. H. Matulis, James Jones,
J. H. McDonald, J. W. Anderson, W. B. Smith,
John Anderson, R. Ward, G. W. Gott,
J. D. Purkins, C. P. Brodine, W. M. Crawford.

Ed Shy, Amarillo, Wm. Harrell, Amarillo.
H. Fugum, “ Ex Judge Plemons, “
C. M. Cornelius, “ Judge Highsmith, “
Mrs. Dr. Matthews, “ Ex Rep. Jim Browning, “
Frank Bowman, “

SABINE AND NATCHITOCHE PARISHES, LA.

M. M. Bancster, W. M. Lynch, W. W. Tindall,
James M. Leach, M. N. T. Raborn, W. R. Cuiright,
J. H. Wilkerson, C. Crockett, Geo. Knott,
S. E. Russ, D. R. Knight,

FLORIDA REFERENCES.

Monticello, Jefferson Co., Fla.,
February 20, 1890.

Wrought Iron Range Co.,

St. Louis, Mo.

Gentlemen:—In the year 1894 we purchased one of your Home Comfort Ranges. Three months ago our house was set on fire by one of our children, and being built of rich pine, it was burnt to the ground, completely covering our range. When the fire had died down, we got our range out of the debris. The top pieces were warped from heavy joists falling on it. We took the warped pieces and laid them on a log and straightened them with an ax. We put them in their respective places, set the range up on two logs in the yard, and cooked on it for three months in the rain, sunshine, and all kinds of weather, and there is not a crack about it. We are using the range yet.

Any one doubting this statement can get my sworn statement by making the request in their own handwriting. Respectfully,

MARTHA HARP.

T. R. Canty, Midway, Jas. R. Drake, Wetumpka.
S. M. Smith, Quincy, Mrs. B. Howe, Chattahoochee.
Young Cross, Mt. Pleasant, John Vanlandingham, Alamo.
J. L. Sunday, “ D. M. Hinson, Concord.
R. F. Hosford, Coe's Mills, Mrs. Lizzie Ruby, Quincy.
E. C. Stouffaire, “ Dr. J. M. Carn, Centerville.

Bradfordville, Fla., January 24, 1890.—“We have always liked the Home Comfort Range which we have been using for a number of years; but though it gave satisfaction, we find that there is no comparison between it and the improved Home Comfort, and are so much pleased with the improved, that we have laid aside our old one and put up one of the new.”—N. W. Eppes, County Superintendent Public Instruction.

We are using a Home Comfort Steel Range, and find it to be all that is claimed for it by the salesman. It bakes perfectly, requires less wood, and does everything in a more satisfactory manner than any range or stove we have ever seen. We think it well worth the price paid for it.

A. P. BARKIN, State Sec'y Florida Alliance.
C. B. COLLINS, State Lect. Florida Alliance

POINTS OF SUPERIORITY.

Years of experience and practical tests have demonstrated the superiority of our Home Comfort Steel Ranges over all other cooking apparatuses, on account of their greater durability, larger cooking capacity, ease of management and operation, and economy in use of fuel. In all these points the Home Comfort Ranges stand unrivalled, and the unprecedented demand for them from all parts of the country testifies stronger than words to their great popularity; the universal testimony of thousands of families, hotels, restaurants, public and private institutions now using the Home Comfort is, that they have no equal. The improved malleable iron water-vesters used by us are of capacity sufficient to furnish abundance of hot water, and, with our hotel sizes, can at the same time operate a steam table connected with the range, thus cooking vegetables, soups, puddings, etc., thoroughly, without danger of burning, by the same fire which heats the ovens, thus doubling the capacity of the range without increasing the amount of fuel used.

Do not let left-over tea or coffee stand in tin.

Benzine is an excellent polish for the finger nails.

Never butter pie plates, but dredge them lightly with flour.

W. H. Bowe,
Jas. H. Howe,
W. H. Carl,
J. H. Moore,
A. D. Hays,
J. G. Hall.

W. K. Don

Willis W.

Mrs. W. C.

Wm. J. H.

J. S. S. H.

O. S. Seay,

E. P. Hou

J. J. Ham

J. J. Lyn

H. Tucker,

H. B. Trau

L. J. Wal

L. J. Par

E. Gainer,

Geo. W. R

W. H. Re

Wm. Wy

C. A. Pop

N. H. Ep

Geo. A. V

W. N. Gr

H. T. Da

Thos. E.

W. D. Ta

Mrs. M. E.

Chas. Ta

J. H. Pe

N. H. Fu

E. R. Ra

H. S. Ba

Geo. T. H.

E. Rolie

Thos. R

Geo. Co

H. H. Ho

J. W. M

Jno. Le

Mills Ro

W. H. Jo

Mrs. C.

Jno. L.

C. L. M

Henry R

Philip B

I. Cross

S. F. Be

R. J. Sm

J. H. De

W. H. Ga

R. H. M

Jas. B.

W. C. G

Mrs. Sm

J. R. Co

A. Tunc

H. M. K

M. T. H

J. Y. B

Mrs. W

J. L. M

Wm. L.

Capt. J

Jas. L.

Dick C

A. H. R

T. A. J

Mrs. Co

W. A. I

J. H. P

Moore

Wm. W

V. A. I

T. H. I

J. R. I

J. M. I

Richa

VIRGINIA REFERENCES.

W. H. Bowcock, Charlottesville. Mrs. E. H. Sinclair, Poquoson.
 Jas. H. Hopkins, Bedford. Thos. L. Sheld, Chatham.
 W. H. Carter, Hersh, Jno. A. Thaxton, Moneta.
 J. H. Moore, Kennet Place, Dr. L. A. Slater, Slatersville.
 A. D. Hewitt, Oakes, N. S. Dyer, Rocky Mount.
 J. G. Harrison, Dispersanton.

RICHMOND COUNTY.

W. K. Donald, Fairfield.

POWHEATAN COUNTY.

Willis W. Hobson, Ballaville.

CAROLINE COUNTY.

Mrs. W. C. Flagg, Father Glen.

PRINCE GEORGE COUNTY.

Wm. J. Hart, Fredericks Hall.

TAZEWELL COUNTY.

J. S. S. Higginbotham, Knob.

BRUNSWICK COUNTY.

O. S. Seamore, Mary R. Walton, Isaac R. Williams,
 E. P. House, H. T. Wescott, Tawell Bright,
 W. J. Hammond, F. W. Huff, Jno. W. Lambert,
 J. J. Lynch, Robt. J. Hall, M. A. Rawlins,
 H. Tucker, W. H. Tucker, J. W. Harper,
 R. B. Trumbull, Matilda Abernathy, Lucy F. Stone,
 L. J. Wall, W. C. Tucker, Jastoldsbury,
 L. J. Parish, H. J. W. Harrison, J. W. Harrison,
 E. Gaines, J. M. Phillips, Geo. Clairy,
 Geo. W. Pearson, Thos. Branch, J. H. Moore,
 W. H. Rawlings, W. R. Jones, E. F. Smith,
 Wm. Wynn, R. L. Chesley, H. T. Marston,
 C. A. Pope, Dr. N. C. Lewis, J. B. Abernathy,
 N. H. Eppison, W. H. Doyle, E. B. Jones, M. D.
 Geo. A. Whitmore.

GREENSVILLE COUNTY.

W. N. Garner, W. H. Hobbs, Fred. Wendell,
 H. T. Davis, Robert Wright, Hes. Lee,
 Thos. E. Kirkham, D. R. Nervson, T. P. Robertson,
 W. D. Taylor, D. L. Stainbach, Mrs. J. C. Chambers,
 Mrs. M. E. Ferguson, N. J. Land, M. W. Cleaton,
 Chas. Taylor, Right Taylor, J. W. Fields,
 J. H. Peebles, Sully Ferguson, J. A. Robertson,
 N. H. Ferguson, Nelson Moss, J. R. Mitchell,
 E. R. Raney, Jno. S. Ivey, Arthur Branscomb,
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Geo. T. Parker, J. T. Johnson, J. H. Parker,
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 Thos. Homer, Dick Ely, J. E. Klug,
 Geo. Copeland, Robt. Fanny, J. G. Martin,
 H. H. Hodges, Jno. W. Ames, Julia F. Ely,
 J. W. Martin, D. King, C. W. Felt,
 Jno. Lee, J. C. Ridgwood, W. R. Lee,
 Mills Rodgers, H. L. Tines, L. H. Morgan,
 W. H. Jackson, Jessie Wilkins, A. J. Reed,
 Mrs. C. B. Beck, J. K. Hildick, J. C. Copeland,
 Jno. L. Beal, T. Sevauc, Thos. Haughton,
 C. L. Minto, Thos. H. Cross, Prentice Duke,
 Henry Brothers, E. O. Pope, James Hargrove,
 Philip B. Brinkley, Fannie T. Pittman, E. J. Driver,
 I. Cross, Theo. Haughton, Robt. Archer,
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HALIFAX COUNTY.

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 J. J. Dixon, M. S. Booth, E. R. Young,
 W. H. Guthrell, A. H. Moon, S. W. Adams,
 H. H. Marshall, Wm. Pollard, S. S. Brandon,
 Jas. B. Sanders, B. H. Crenshaw, W. D. Palmer,
 W. C. Carr, Mrs. E. E. Jackson, F. W. Carter,
 Mr. Susan Carr, Thos. B. Penick, E. D. C. Ragland,
 J. R. Carr, R. L. Wimbesh, S. A. McCormick,
 A. Tune, Geo. Hoark, Geo. Whitlow,
 H. M. Kirby, G. R. Roark, B. F. Oaks,
 M. T. Daniel, J. B. Glass, Jno. A. Powell,
 J. Y. Baynes, T. R. Wilburn, J. H. Cole,
 Mrs. W. H. Hendrix, T. M. Anderson, Geo. J. Allen,
 J. L. Moore, R. S. Garner.

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 Capt. J. H. Nye, Jas. L. Philpotts, Dr. Oliver,
 Dick Coleman, Capt. G. W. Ash, W. T. Harwood,
 A. H. Robbins, Capt. Matt Figg, P. F. Hogg,
 T. A. J. Oliver, Capt. Dick Colman, C. K. Weaver,
 Mrs. Catlett, J. E. Bland, Capt. W. H. Rowe,
 W. A. Haywood, Dick Roane, B. B. Hughes.

SUSSEX COUNTY.

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 Moses Ruse, Jno. Prince, F. Styth,
 Wm. Wooten, J. G. Kitchen, Curtis Spense,
 V. A. Farson, Robt. Mason, Wm. Bassett,
 T. H. Hargrove, G. W. Green, N. H. Mangrove,
 J. R. Bendall, W. D. Grizard, J. H. Gilhan,
 J. M. Hunnycutt, O. H. Enman, W. H. Mason,
 Richard Reese, W. R. Richardson, G. W. Winfield.

DINWIDDIE COUNTY.

P. Bonner, G. W. McHenry, R. G. Chapel,
 W. M. Pritchett, E. S. Hobbs, E. L. Purkin,
 A. J. Wells, Geo. W. Echols, Archie Sperry,
 Jas. A. Gibbs, H. A. Neavie, B. P. Bevil,
 W. H. Simmons, Jno. P. Goodwin, B. E. Tucker,
 Jas. Kidd, R. J. Tucker, C. W. Tucker,
 J. H. Procter, Ben. Taylor, H. F. Chapel.

ISLE OF WIGHT COUNTY.

G. T. Whitley, L. Ruby, W. N. Pierce,
 M. Hall, M. Rogers, Jr., L. H. Whitley,
 John Whitehead, E. W. Lane, J. W. Hart,
 J. B. Prudent.

YORK COUNTY.

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 Jas. M. P. Baker, J. T. Crockett, F. P. Crockett,
 John N. T. Bull, Mrs. L. K. Acree.

SURREY COUNTY.

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 G. A. Easley, A. D. Goodrich, G. W. Logan,
 Jas. M. Batten, J. T. James, R. L. Logan,
 J. E. Millington, Isaac Elliott, J. H. Bailey,
 H. Crocker, J. G. Hallion, W. B. Hawlena,
 S. D. Deek, W. H. Pittman.

NODAWAY COUNTY.

Mrs. J. H. Clay, W. N. Clark & Son, Billie Scott,
 Wm. H. Wallace, J. W. Crowder, Paul T. Jones,
 J. M. S. Ivey, W. F. Coleman, A. F. Morgan,
 C. A. Hurt, Frank White, W. F. Coleman.

NORTHAMPTON COUNTY.

S. J. Costan, Wesley Hayfield, Wm. H. Nottingham,
 P. H. Dixon, J. N. Jarvis, E. L. Nottingham,
 Wash Hunt, W. T. Garrett, H. I. Nottingham,
 Lucius Nottingham, Wm. H. Downes, James Andra,
 Ed. T. Nottingham, C. F. Nottingham, Sam Jarvis,
 W. A. Smith, John Willis, Tom Scott,
 Curtis Willis, Capt. Geo. Hitchens.

ACCOMAC COUNTY.

Wm. J. Rue, J. L. Morrison, Wm. P. Mason,
 John Bull, Jno. W. H. Parker, Cal. Boggs,
 J. K. Ayers, W. H. Williams, E. B. Macon,
 J. S. Clark, Capt. P. H. Davis, Capt. John Marsh,
 Capt. J. R. Sparrow, J. C. Boggs, Capt. H. Crockett,
 B. C. Drummonds, Sam. W. Nock.

PRINCESS ANNE COUNTY.

J. O. Morris, Dr. P. F. G. Miller, Joseph Woodhouse,
 Wm. H. H. Batten, David Mallon, E. Lovett,
 Whitehurst Barnes, Robt. Woodhouse, C. R. Gorton,
 I. V. Capps, W. T. Gorton, W. T. Braithwaite,
 G. W. Dowley, W. W. Dowley, E. B. Macon,
 O. P. Fleming, Jas. E. Dowley, Wm. Braithwaite,
 L. W. G. Land, C. D. White, E. Leggett,
 Thos. W. Keeling, Tolman Lane, E. Lowell,
 G. E. Foreby, A. E. Creekman.

NORFOLK COUNTY.

Capt. T. H. Philpot, Capt. James Watts, Millard F. Parker,
 W. W. Simpson, Capt. Wm. Savage, Mrs. Fannie Mackey,
 John A. Simpson, L. D. Bunting, John H. Hedgcock,
 Dr. Old. Chiklan, Henry L. Bunting, N. P. Williams.

SOUTHAMPTON COUNTY.

J. E. Sebrall, A. A. Clayton, R. H. Pretlow,
 L. W. Davis, W. J. Richardson, J. A. Scott,
 T. E. Sebrall, W. R. Cobb, J. W. Pittman,
 C. W. Nicholson, Mrs. J. Doles, J. A. Hundley.

WEST VIRGINIA REFERENCES.

S. J. Sharp, St. Marys, W. H. Doves, Jane Low.
 S. A. Sharp, " Mrs. Maggie Sife.

HANOVER COUNTY.

R. M. Johnson, Chester.

PRESTON COUNTY.

S. Stemple, Jr., Carmel.

PLEASANTS COUNTY.

Mrs. T. H. Case, Willow Isl. M. E. Amett, Willow Isl.

TUCKER COUNTY.

J. H. Bolyard, Bohn, M. J. Parsons, St. George.
 Geo. W. James, Frank George.

George (toying with his spoon)—"I don't think much of the oysters we get out here. They're little, tasteless things, and half of them never grew in regular oyster beds at all. They were just picked up anywhere. Oysters ought always to be cultivated."

Laura (yielding to the force of the argument)—"I think I could cultivate another dish, George."—Chicago Tribune.

THREE UNCERTAIN YOUNG MEN.

[From "The Ladies' Home Journal," March, 1894.]

Young men when they reach eighteen, and from there on until they are, say, twenty-five years of age, are very apt to be walking interrogation points, and their questions are often not without interest. Letters from three such young fellows came to me recently, and as they reflect the questionings that I know are present in the minds of scores of others, it occurred to me to answer them by the types rather than the typewriter.

There lie before me on my desk, too, the letters of three or four young women who, likewise, are troubled with uncertainties on some special topics, and these I shall answer to the best of my ability on this page next month. But to the three uncertain young men first.

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One of these young men in his letter is particularly reflective of a state of feeling in which hundreds of others have found themselves.

He writes me that he is twenty, and is impatient because he does not make the progress in his business which he feels that he should. He confesses that he is not so very much dissatisfied with his salary, which is twenty-two dollars per week, although he thinks it ought to be forty dollars; unfortunately, however, his employers do not seem to think so, and he is quite sure that he is "being kept back." He concedes that he is "becoming impatient," but he insists that he has reason to feel so.

Well, I felt precisely the same way when I was twenty, only my salary was eighteen dollars and thirty-three cents per week, and I felt quite sure that the figures ought to be reversed. And there were several positions just beyond me, too, which I felt I should justly be asked to occupy. But I wasn't, and, of course, I felt grieved. I considered myself absolutely imposed upon. Now, when I look back upon that time I can see that the reason my salary wasn't thirty-three dollars and eighteen cents was simply because I wasn't capable of earning that amount. And the reason I didn't get those several positions just ahead of me was because I couldn't have filled them if I had gotten them—not one of them. But I'm a little more than twenty now, and my correspondent when he is about ten years older will understand a great many things that are not very clear to him just now. Of course, he probably will not choose to believe this; youths of twenty are not apt to believe much that is told them, since they have so little to learn.

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Now, if I were back to twenty again and, with my later knowledge, was earning twenty-two dollars per week, I should not only be satisfied, but I should be intensely thankful. I think, too, that the knowledge that there were thousands of men of forty and fifty years who were not earn-

ing as much would help me endure the ordeal. I think that instead of rebelling at the fact that I was earning twenty-two dollars I would rather devote my time trying to find the best way of doubling it. I might not be able to make it twenty-five dollars for a year or two, but I would endeavor to. In fact, if we look over the field, there are more young men of twenty-one who are worth less than twenty-five dollars per week than there are who are worth that or more. And one proof of this is found in the fact that in New York City alone there are tens of thousands of young men at that age who are not earning eighteen dollars per week. The fact of the matter is that young men at the age of twenty-one are not such tremendous factors in the business world as they are sometimes apt to think. In addition to all this, I might be tempted to believe that too rapid advance might not be the best thing in the world for me. Too large an income, even when deserved, is far often more of a hindrance to a young man of twenty-one or thereabouts than a help. What I would feel willing to do would be this: If I felt that my employer was a man of honor and judgment I would leave myself in his hands for awhile. I would do him the courtesy of believing that he knew more than I did. A man at fifty is sometimes apt to know more—if only a very little more—than a boy of twenty; and if I had his confidence and felt that I was pleasing him with my services, I would let it go at that—for a time, at any rate.

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There are hundreds of young men in business to-day who feel just as restless and impatient as does my correspondent. But these young men should bear a few things in mind. They should remember, first of all, that between the years of twenty and twenty-five a young man acquires rather than achieves. It is the learning period of life, the experience-gaining time. Knowledge that is worth anything does not come to us until we are past twenty-five. The mind before that age is incapable of forming wise judgments. The great art of accurate decision in business matters is not acquired in a few weeks of commercial life. It is the result of years. It is not only the power within himself, but the experience behind him, that makes a successful business man. The commercial world is only a greater school than the one of slates and slate-pencils. No boy, after attending school for five years, would consider himself competent to teach. And surely five years of commercial apprenticeship will not fit a young man to assume a position of trust, or give him the capacity to decide upon important business matters. In the first five years, yes, the first ten years, of a young man's business life, he is only in the primary department of the great commercial world. It is for him, then, to study methods, to observe other men—in short, to learn and not to hope to

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achieve. That will come later. Business, simple as it may look to the young man, is, nevertheless, a very intricate affair, and it is only by years of closest study that we master an understanding of it.

The electric atmosphere of the American business world is all too apt to make our young men impatient. They want to fly before they can even walk well. Ambition is a splendid thing in any young man. But he must not forget that, like fire and water, it makes a good servant but a poor master. Getting along too fast is just as injurious as getting along too slow. A young man between twenty and twenty-five must be patient. I know patience is a difficult thing to cultivate, but it is among the first lessons we must learn in business. A good stock of patience, acquired in early life, will stand a man in good stead in later years. It is a handy thing to have and draw upon, and makes a splendid safety-valve. Because a young man, as he approaches twenty-five, begins to see things more plainly than he did five years before, he mustn't get the idea that he is a business man yet, and entitled to a man's salary. If business questions, which he didn't understand five years before, now begin to look clearer to him, it is because he is passing through the transitory state that divides the immature judgment of the young man and the ripening penetration of the man. He is simply beginning. From then he will grow, and his salary will grow as he grows. But Rome wasn't built in a day, and a business man isn't made in a night. As experience comes, the judgment will become mature, and by the time the young man reaches thirty he will begin to realize that he didn't know as much at twenty-five as he thought he did. And when he is ready to learn from others he will begin to grow wise. And when he reaches that state where he is willing to concede that he hasn't a "corner" on knowledge in this world, he will be stepping out of the chrysalis of youth.

Another young man is evidently not quite sure of himself. He is nineteen, writes a straightforward, clear-cut letter, and shows that his intelligence is, in many respects, above the average. He is well-bred and well-connected, as I chance to know. But he thinks his father's home—one of refinement—and the circle in which he moves do not give him a sufficient chance for a broad view of life. He has a longing to see "the other side"—the dark side. That will broaden him, he feels, and yet he is not quite certain that he should examine the dark side, wherein is shown the value of a good moral training. But his question is this:

"Whether, in order for a young man to have a broad view of life, it is wise for him to see every phase of life; to be frank, I mean the darker side of the world—that side where women and men are different from those who come to my father's house? Is there truth in the theory that it is really good for a man to 'sow his wild oats' in his young manhood days?"

So far as a young man "sowing his wild oats" is concerned, to consider the last query first, it has always seemed a pity to me that the man who framed that sentence didn't die before he

constructed it. From the way some people talk one would imagine that every man had instilled into him at his birth a certain amount of devilry which he must get rid of before he can become a man of honor. Now, what is called "sowing wild oats" is nothing more nor less than self-degradation to any young man. It doesn't make a man one particle more of a man because he has passed through a siege of riotous living and indiscretion when he was nineteen or twenty; it makes him just so much less of a man. It dwarfs his views of life far more than it broadens them. And he realizes this afterward. And he doesn't know one iota more of "life," except a certain phase of it, which, if it has glitter for him in youth, becomes a repellent remembrance to him when he is matured. There is no such thing as an investigating period in a man's life; at one period it is as important to him to be honorable and true to the teachings of his mother as at another.

No young man need seek this "darker side of life" of which my correspondent speaks. The good Lord knows that it forces itself upon our attention soon enough. It does not wait to be sought. A young man need not be afraid that he will fail to see it. He will see plenty of it, and without any seeking on his part either. And even if he does fail he is the gainer. There are a great many things which we can accept by inference as existing in this world. It is not a liberal education to see them. Too many young men have a burning itch to see wickedness—not to indulge in it, as they are quick to explain, but simply to see it. But the thousands of men who have never seen it have never felt themselves the losers. If anything, they are glad of it. It does not raise a man's ideal to come into contact with certain types of manhood or womanhood which are only removed from the lowest types of the animal kingdom by virtue of the fact that the Creator chose to have them get through the world on two legs instead of four. The loftiest ideal of womanhood that a young man can form in his impressionable days will prove none too high for him in his years of maturity. To be true to the best that is within a man means, above all, to be an earnest believer in the very best qualities of womanhood. Let him take by inference that there are two types of women, the good and the bad. But he will be wiser and happier if he associate only with the former. There are hundreds of good women in this world to every one of the contrasting element. No young man has, therefore, a valid excuse for seeking the latter.

A broad view of life, my dear fellow, means the cultivation of a mind that can take in every part of the horizon of the truest living; that can see good in everything; that accepts the good and rejects, not investigates, the bad. Leave that to some one else to do. The outlook from the wheel-house of an ocean steamer is far better than it is from the stove-hole. Curiosity may lead some people to go down and look into the stove-hole of life, but take my word for it, you will find the atmosphere purer and the vision clearer if you stay in the wheel-house. To see "the wheels go round" is a very instructive thing to do in directions where the motive is a good one, prompted by lofty ideas. But some

"wheels" are far better unseen. Satisfy a healthy curiosity always, but shun the other kind. There is no satisfaction to be had, and a man whose curiosity overcomes him is always disgusted with the poor return he receives for his trouble.

The young man who reaches manhood without a knowledge of the dark and vicious side of human nature is far better off than the one who has seen it. He will lose nothing by not having seen it; not an ounce less of respect will be meted out to him. But he will feel prouder himself, and men will respect him infinitely more for the strength of his will power.

My third correspondent propounds to me perhaps the most direct question. He expresses it in this wise:

"Is a life built upon religious principles really compatible with a young man's business success in these days?"

Why "these days" I wonder? Surely, business success means the same to-day as it did at any other time. But to the main question, which is but another way of asking, "Does it really pay to be honest in business?"

Now, the simple fact of the matter is that a business success is absolutely impossible upon any other basis than an honorable one, followed upon lines of the very strictest honesty.

The great trouble with young men nowadays is that their ideas are altogether too much influenced by a few unfortunate examples of apparent success which are prominent—too prominent, alas—in American life to-day. These examples—for the most part representing politicians—are regarded in the eyes of the world as successful. That is, they are talked about incessantly; interviewed by reporters; they buy lavish diamonds for their wives and build costly houses—all duly reported in the newspapers—and young men read these things and ask themselves, "If he can, why not I?" Then they begin to look around for some "short cut to success," as one young fellow expressed it to me not long since. And it is precisely through this method of "cutting across lots" in business that scores of young men find themselves, after a while, completely baffled. And the man who has once had about him an unsavory taint in his business methods, rarely, very rarely, rids himself of that atmosphere in the eyes of his conferees. How often we see some young man in business, representative of the very qualities that should win success. Every one agrees that he is brilliant. "He is clever" is the general verdict. He impresses one well in his manner, he is thoroughly businesslike, is energetic, and yet, somehow or other, he never seems to get into a place and stick there. People wonder at it, and excuse it on the ground that he

hasn't quite found his right place. But some day the secret is explained. "Yes, he is clever," says some old business man; "but, do you know, he isn't—well, he isn't just safe!" "Just safe!" How much that expresses; how clearly that defines hundreds and hundreds of the smartest young men in business to-day. He is everything else—but he isn't "quite safe!" He is not dishonest in any way, but he is, what is equally as bad, not quite reliable. To attain success he has, in other words, tried to "cut across lots." And rainbow-chasing is really a very commendable business in comparison to a young man's search for the "royal road to success." No success worth attaining is easy; the greater the obstacles to overcome, the surer is the success when attained. "Royal roads" are poor highways to travel in any pursuit, and especially in a business calling.

It is strange how reluctant young men are to accept, as the most vital truth in life, that the most absolute honesty is the only kind of honesty that succeeds in business. It isn't a question of religion or religious beliefs. Honesty does not depend upon any religious creed or dogma that was ever conceived. It is a question of a young man's own conscience. He knows what is right and what is wrong. And yet, simple as the matter is, it is astonishing how difficult it is of understanding. An honest course in business seems too slow to the average man. "I can't afford to plod along. I must strike and strike quickly," is the sentiment. Ah, yes, my friend, but not dishonestly. No young man can afford even to think of dishonesty. Success on honorable lines may sometimes seem slower in coming, but when it does come it outlives in permanency all the so-called successes gained by other methods. To look at the methods of others is always a mistake. The successes of to-day are not given to the imitator but to the originator. It makes no difference how other men may succeed—their success is theirs and not yours. You cannot partake of it. Every man is a law unto himself. The most absolute integrity is the one and only sure foundation of success. Such a success is lasting. Other kinds of successes may seem so, but it is all in the seeming and not in the reality. Let a young man swerve from the path of honesty and it will surprise him how quickly every avenue of a lasting success is closed against him. Making money dishonestly is the most difficult thing to accomplish in the world, just as lying is the practice most wearing to the mind. It is the young man of unquestioned integrity who is selected for the important position. No business man ever places his business in the hands of a young man whom he feels he cannot absolutely trust. And to be trusted means to be honest. Honesty, and that alone, commands confidence. An honest life, well directed, is the only life for a young man to lead. It is the one life that is compatible with the largest and surest business success.

LABORATORY TESTS.

PURDUE UNIVERSITY, LAFAYETTE, IND. }
PRESIDENT'S ROOM. }

December 16th, 1885.

WROUGHT IRON RANGE CO., St. Louis, Mo.

Gentlemen:—This is to certify that we have this day tested for you, by tension, one specimen of gray cast iron, with the following result:

LABORATORY NUMBER 104.

Diameter in inches.....	0.365
Area of cross-section in sq. in.....	0.105
Breaking strain in lbs.....	3,110
Tensile strength per sq. inch.....	29,619 lbs.
Total elongation determined for length of.....	3.9 in.
Total elongation of above length.....	.02 "
Per cent. of elongation.....	$\frac{5.1}{100}$ of one %

We have also tested, by tension, one specimen of malleable iron, with the following result:

LABORATORY NUMBER 107.

Diameter in inches.....	0.365
Area of cross-section in sq. in.....	0.105
Breaking strain in lbs.....	4,200
Tensile strength per sq. inch.....	40,000 lbs.
Total elongation determined for length of.....	4.06 in.
Total elongation of above length.....	.07 "
Per cent. of elongation.....	$\frac{1.96}{100}$ %

Also tested, by transverse strain, one specimen of gray cast iron, with the following result:

LABORATORY NUMBER 105.

Distance between supports.....	$6\frac{1}{2}$ in.
Breadth of specimen.....	0.385 "
Depth of specimen.....	0.385 "
Total deflection of centre at moment of fracture.....	0.006 "
Breaking strain.....	500 lbs.

And, by transverse strain, one specimen of malleable iron, with the following result:

LABORATORY NUMBER 108.

Distance between supports.....	$6\frac{1}{2}$ in.
Breadth of specimen.....	0.385 "
Depth of specimen.....	0.385 "
Total deflection of centre at moment of fracture.....	2.902 "
Breaking strain.....	610 lbs.

And have tested one specimen of gray cast iron in the following manner:

LABORATORY NUMBER 106.

The specimen had a breadth of 0.760 inch, and a depth of 0.310 inch. It was supported at two points $1\frac{5}{8}$ inches apart, and a weight of $6\frac{1}{2}$ lbs.

was allowed to fall so as to strike the specimen always in the same place, midway between the supports. The specimen broke after the weight had been allowed to fall on it

10 times from a height of $1\frac{1}{2}$ inches.
2 " " 3 "

Also tested one specimen of malleable iron in the following manner:

LABORATORY NUMBER 109.

The specimen had a breadth of 0.755 inch, and a depth of 0.315 inch. It was supported at two points, $1\frac{5}{8}$ inches apart, and a weight of $6\frac{1}{2}$ lbs. was allowed to fall so as to strike the specimen always in the same place, midway between the supports. The specimen broke after the weight had been allowed to fall upon it

10 times from a height of $1\frac{1}{2}$ inches.
10 " " " 3 "
10 " " " 4 "
6 " " " 6 "

ALBERT W. STAHL,

Director of Testing Laboratory.

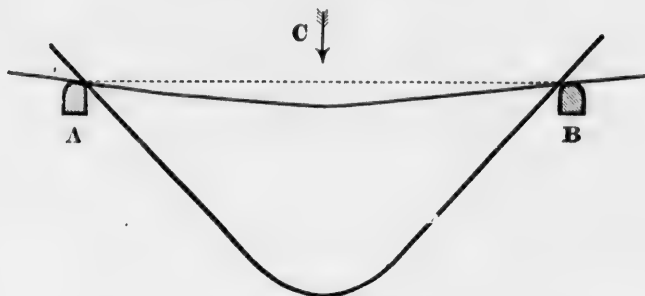
PURDUE UNIVERSITY TESTING LABORATORY,
LAFAYETTE, INDIANA.

December 16th, 1885.

WROUGHT IRON RANGE CO., St. Louis, Mo.

Gentlemen:—I have the honor to make the following summary report concerning tests Nos. 104, 105, 106, 107, 108 and 109, made this day by me for you on specimens of gray cast iron and of malleable iron castings. The tests were made in precisely the same manner and with precisely the same care on both kinds of iron, and their results leave no doubt of the decided superiority of the malleable iron in every respect.

In the first place, its tensile strength is 40,000 pounds per square inch, while that of the cast iron is only 29,619 pounds. In other words, the malleable iron has 1.35 times as great a tensile strength as the cast iron. Its percentage of elongation is 3.84 times as great as that of cast iron. Its superior tensile strength, combined with its greater elongation, show it to be very much the tougher metal of the two. When tested by transverse strain, its strength was found to be 1.22 times as great as that of the cast iron, while its total deflection before breaking was 30.23 times as great as that of the cast iron. The total deflections of the two specimens before breaking are very instructive as to their toughness and ductility. The great disproportion in the amount of bending of the two metals is clearly shown in the two following sketches, drawn accurately half the size of the originals:



A B are the supports; arrow at C shows direction of pressure.
 Red Line shows shape of cast iron specimen just before fracture.
 Black " " " " malleable iron " " " "

In withstanding shock, the malleable iron also shows its superiority. The same number of blows that caused the fracture of the cast iron produced absolutely no perceptible effect on the malleable; it was only on the application of more numerous and more violent blows that the latter finally broke. In this connection, it is important to note that the cast iron broke suddenly, without previous warning, while the malleable iron withstood several blows after it had shown signs of incipient fracture. Again I desire to call your attention to the greater toughness of the malleable iron, as shown by this test, and its consequent superiority for all purposes where it is to be subjected to accidental blows and rough usage.

If the specimens sent me are fair samples of the two materials actually employed, there is but one conclusion that can be drawn from these tests, taken separately or collectively; and that is, that for the purposes for which you are using it, your malleable iron is very greatly superior to the cast iron.

Very respectfully,
 ALBERT W. STAHL, M. E.,
 Director of Testing Laboratory.

J. N. HURTY, M. D., Analytical Chemist, }
 INDIANAPOLIS, IND.

INDIANAPOLIS, Jan. 2, 1886.

WROUGHT IRON RANGE Co., St. Louis.

Gentlemen:—I beg to make the following report on the adaptability and worth of malleable iron for range fabrication, as determined by chemical and mechanical tests.

Malleable iron is intermediate between cast and wrought iron in those qualities and properties most generally useful. It is soft, elastic and ductile; is most difficult to melt; and, compared with cast iron, is very slow to enter into chemical combinations. Its tenacity is enormous.

Cast iron is hard, brittle, melted with comparative ease, and combines with oxygen, sulphur, etc., with much more ease than malleable iron.

FIRST EXPERIMENT.

Made to determine the relative melting points.

Two pieces of iron, one malleable, the other cast, were placed side by side in a clean reverberatory furnace, thus exposing both to the same

heat. Within one minute's time the piece of cast iron commenced to melt, losing its sharp corners and edges, and in two minutes had entirely melted.

The piece of malleable iron did not lose its corners and edges for twelve minutes, and was not entirely melted until full twenty-five minutes had passed.

The resistance of the malleable iron on this count is twelve and one-half ($12\frac{1}{2}$) times greater than cast.

SECOND EXPERIMENT.

Made to determine the relative power to withstand continuous heat.

Cast iron "burns" easily. This is evidenced by the warping, sealing and cracking of stove-tops and fire-backs. This so-called "burning" is simply oxidation, that is, the oxygen of the air coming in contact with the heated iron combines with it to form oxide of iron and in time the iron is burnt up. Now, as is well known, pure iron is not so prone to "burn," that is, combine with oxygen, as cast iron; and as malleable iron approaches in composition more nearly to pure iron than any cast iron does, we infer therefore that malleable iron will withstand the action of fire and heat much longer.

My experiment to prove this beyond doubt was as follows:

A porcelain tube, twenty-four (24) inches long and $\frac{3}{8}$ inch diameter, was so arranged that it could be made red-hot and held so for an indefinite time. Apparatus was also arranged to pass a stream of moist oxygen through the tube while heated. Into the tube was placed a piece of cast iron $\frac{1}{4}$ inch in diameter and one inch long, weighing 223.4 grains. The tube being made red-hot the stream of oxygen was made to pass slowly through; these conditions being maintained for thirty (30) minutes.

The tube was allowed to cool and the piece of iron examined, and was found—after removing the iron oxide (rust)—to weigh 191.49 grains, showing a loss of 14.28 per cent.

A similar piece of malleable iron—of the same size—but weighing 220.8 grains—was submitted to the same test, and was found to weigh, after the experiment, 211.4 grains, showing a loss of 4.26 per cent.

The comparative resistance then is as one (1) to three and three-tenths ($3\frac{3}{10}$)—1 to 3.3.

THIRD EXPERIMENT.

This experiment was made to determine the comparative power of resistance of the two kinds of iron, to chemicals; making plain thereby which iron would withstand the sulphur gases and other destroying agencies formed in the combustion of coal.

A piece of cast iron $\frac{1}{8}$ inch square and $\frac{1}{2}$ inch long was submitted to the action of sulphurous acid gas in the same manner and way as in the oxygen experiment. Sulphurous acid gas used because it is the gas formed by the combustion of coal containing sulphur.

A piece of malleable iron of the same size and shape was treated in like manner as the cast iron.

The two pieces, after the same treatment, appeared very different. The piece of cast iron was very nearly destroyed, being rendered so brittle that very light hammering easily reduced it to small pieces.

The piece of malleable iron withstood the test admirably; for, upon examination, the action of the corrosive gas was found to have penetrated only superficially.

The data furnished by this experiment shows the malleable iron to have about eight (8) times the resisting power against the destroying agencies generated in the combustion of coal as has cast iron.

The chemical composition of the malleable iron used in your Home Comfort Ranges compares with that of the very best malleable iron known.

The following table shows the composition of the malleable iron used by you, and also the composition of a sample of the very best iron of the same kind.

Column No. 1 in this table shows the composition of Range Casting, and column No. 2 shows the composition of first quality malleable iron.

	W. I. R. Co.	
	No. 1.	No. 2.
Silicon.....	.699 per cent.	.719 per cent.
Phosphorus.....	.207 "	.204 "
Manganese.....	.267 "	.270 "
Sulphur.....	.033 "	.036 "
Carbon.....	1.840 "	1.842 "

J. N. HURTY,
Analytical Chemist.

SUMMARY OF EXPERIMENTS SHOWING THE SUPERIORITY OF MALLEABLE OVER CAST IRON.

On every count malleable iron has been found superior to cast. Its mechanical superiority is very great, and its resisting power against the destroying action of fire and the oxygen of the air, also the chemical compounds generated in the combustion of coal, is far above cast iron.

The table submitted shows the above facts very plainly. By reference to the column headed "malleable" one can readily see how many times better it is than cast iron on each count given.

	CHEMICAL.		Malle- able.
Comparative melting point.....	Cast.	1	12½
" resistance to fire.....	1	3.6	
" " to sulphur gases 1	8		
	MECHANICAL.		
Tensile strength.....	1	1.35	
Elongation.....	1	3.84	
Transverse strength.....	1	1.22	
Deflection.....	1	30.23	
Resistance to shock.....	1	10	

J. N. HURTY,
Analyst.



ASBESTOS.

The end flues of the Home Comfort Ranges are carefully lined with asbestos, a thoroughly fire-proof material. The mineral asbestos has hitherto been procured from Switzerland, Italy, Corsica, and to a smaller extent from North Carolina. Asbestos exists in various parts of the United States, and now that it has found a place in the industrial world, being freely used in certain kinds of roofing, the deposits will doubtless pay to work. It is threadlike and has a general resemblance to wool or flax. In the time of Pliny, the Greek, it was thought to be a vegetable, and at that ancient period incombustible cloth was manufactured from it.

Among the Greeks and Romans asbestos was known as amiantus, and the cloth made from it was washed by being thrown into the fire. In Bohemia and France gloves for handling hot iron, and clothing for the fire department are made from asbestos. It is the best of absolute non-conductors, and is therefore used for steam-pipe envelopes and in fire-proof buildings. The tiger-eye, so frequently in favor among the votaries of fashion, is simply petrified asbestos; so that in this form it is likely to appear upon my lady's toilette table, while in a different form it finds a home in the kitchen.

SCIENTIFIC FACTS.

At a depth of forty-five feet under ground, the temperature of the earth is uniform throughout the year.

Strange as it may appear, a ball of a ton weight and another of the same material of an ounce weight, falling from any height will reach the ground at the same time.

The violence of the expansion of water when freezing is sufficient to cleave a globe of copper of such thickness as to require a force of 27,000 pounds.

Sound travels at the rate of one thousand one hundred and forty-two feet per second—about thirteen miles in a minute. So that if we hear a clap of thunder half a minute after the flash, we may calculate that the discharge of electricity is six and a half miles off.

In one second of time—in one beat of the pendulum of a clock—light travels two hundred thousand miles. Were a cannon ball shot toward the sun, and were it to maintain full speed, it would be twenty years in reaching it—and yet, light travels through this space in seven or eight minutes.

The heat does not increase as we rise above the earth nearer to the sun, but decreases rapidly until, beyond the regions of the atmosphere, in void, it is estimated that the cold is about seventy degrees below zero. The line of perpetual frost at the equator is 15,000 feet altitude; 13,000 feet between the tropics; and 9,000 to 4,000 between the latitudes of forty degrees and forty-nine degrees.

OUR MATERIAL.

Iron is one of the most common and useful of all metals, and found in nearly every section of the world; yet to many outside of the producing neighborhoods a brief description of the various processes through which it passes before it meets the requirements of the family, the artisan and the manufacturer, may not be without interest.

The first form of iron as found is known as iron ore, and the first step in its manufacture is the process of separating from the metal all other elements possible, which process is known to the arts as reduction. This is effected under modern methods by the use of large cupola furnaces and the application of intense heat secured by the free use of strong blasts of air, either heated or cold.

The heat used for the better class of iron is charcoal, which is prepared by heating in kilns (so called) green wood thoroughly covered so as to prevent free combustion, leaving behind as a final result almost pure carbon.

This fuel is used in alternate layers in the cupola furnaces with the iron ore, mixed with a flux of limestone to absorb the foreign substances intimately intermixed and combined with the pure metal iron. By the aid of the power blast, the mass is then raised to an intense heat, resulting in the foreign substances being almost entirely absorbed by the limestone, and the metallic iron settling in a fluid mass to the bottom owing to its weight, from whence it is drawn off into rough moulds made in sand, in which form it is known as "pig iron."

To fit this pig iron to such uses as are required for the manufacture of Home Comfort Ranges still further processes are required, and we give them briefly for the information of our customers:

For the production of wrought steel plates the pig iron is subjected to an immense heat and melted, being worked constantly all the time. When removed from the furnace it is carried in huge semi-solid balls to the large steam hammers, which pound it into square billets. These in turn are raised to a white heat and put under the hammers for a second time. The next process consists in running the iron through shaping rolls, which converts the billets into bars. These are reheated, rehammered, and again run through shaping rolls, which converts them into sheet bars whose thickness varies with the length of the sheet. The iron is again heated and run through a complex series of rolls, coming forth from the finishing rolls the desired product. By these processes the carbon is almost wholly burned away, and thus the tendency of the iron to melt has been reduced to the lowest possible point, while its toughness has been increased to the highest.

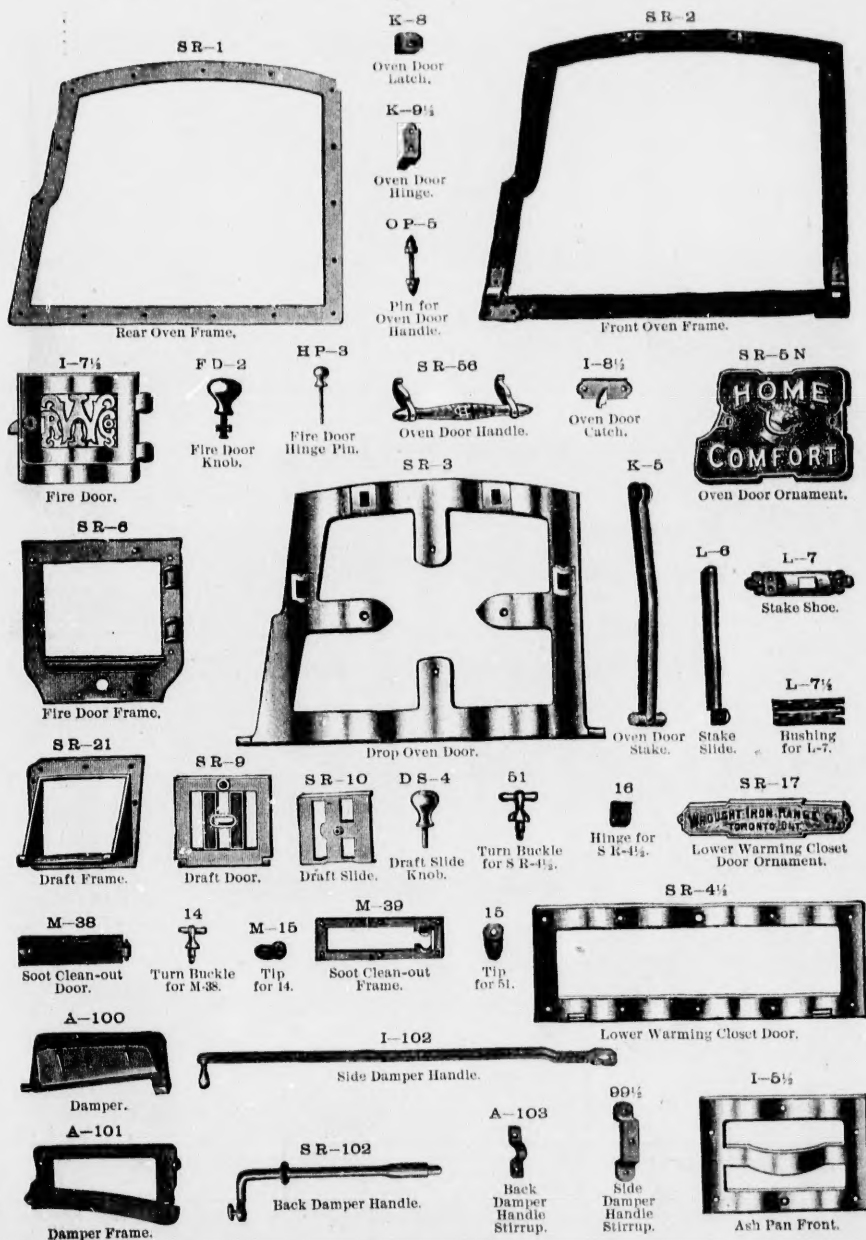
The sheets then are put in an acid bath to remove all scale and roughness, then passed through a series of rolls to still further harden and solidify them, after which they are packed close together in iron boxes, placed for several days in a moderately heated oven to anneal, and come forth the perfect product—cold rolled sheet steel plates. Such steel is the only kind used in the manufacture of the bodies and ovens of Home Comfort Ranges.

The frames, doors, and all parts liable to strain or breakage are made of malleable iron. Malleable iron, like steel, is decarbonized, but the process is not the same. For the production of malleable iron there is required iron of different qualities, combined in proportions which can be ascertained by careful experiment only, so that each change in the grade of an iron compels a new investigation. The proper mixture having been obtained, the material is, like cast iron, poured into moulds so as to secure first the shape desired. The castings are then inspected so as to reject all that are imperfect, and the rest are treated to an acid bath for the removal of scales. They are next carefully packed in iron boxes, being put between layers of iron scales or filings. As each layer is put in place, ammonia is thrown upon it, and the boxes are hermetically sealed. For the next six or ten days these receptacles in annealing ovens are subjected to a great heat. The carbon of the iron unites with the oxide of the packing and passes off as carbonic acid gas. (For the annealing of the iron required by our Company thirty such ovens are constantly in operation.)

When the annealing has been completed, the castings are taken out of the boxes and put in revolving polishing mills to be cleaned. They are then removed to the mounting room where they are reheated to a cherry red and placed in prepared dies of the shape demanded by the pattern. The under die is fastened to a massive anvil and the upper to a very heavy hammer; the hammer descending drives the casting into the die and thus makes its shape perfect. Cast iron subjected to such a blow would fly into a million pieces; the malleable iron merely bends to the desired form. Such is the iron used in our ranges; and we may well claim that it cannot be damaged by heat, for it has as material stood its greatest tests. The malleable iron is now drilled, ground, tumbled and examined for possible flaws, after which each casting is fitted into its appointed place and is ready to begin its service.

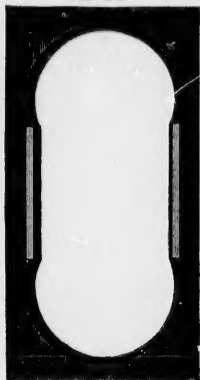
Our Company are using almost exclusively malleable iron and wrought steel in ranges.

SECTIONAL PARTS OF RANGE No. 66.



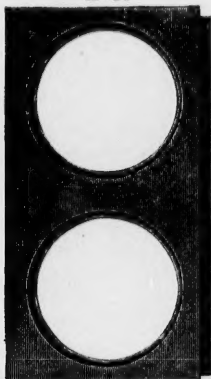
SECTIONAL PARTS OF RANGE No. 66.

A-34



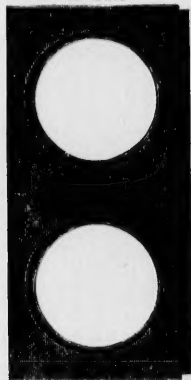
Open Anchor Plate for 8-in. Lids.

A-35



Anchor Plate for 8-in. Lids.

A-35½



Anchor Plate for 7-in. Lids.

36



8-in. Lid.

A-36½



7-in. Lid

19

Lining Button.

1 in.
Rubber Washer
for I-10.

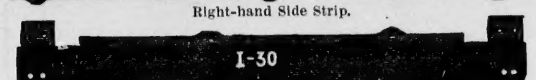
I-10

Large Reservoir
Nipple for
Water Heater.

Left-hand Side Strip.



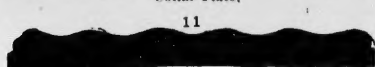
Right-hand Side Strip.



Front Strip.



Collar Plate.



Lining Rail.

39

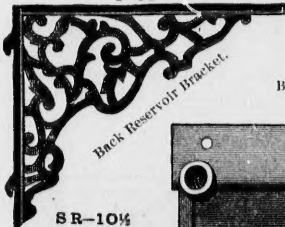


Short Center.

S R-37

Anchor Plate
Support.

I-65

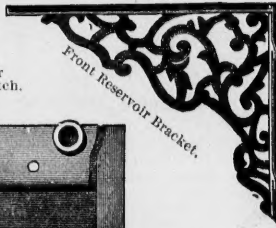


Back Reservoir Bracket.

I-66

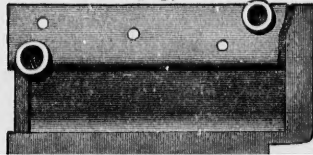
Reservoir
Bracket Catch.

I-64



Front Reservoir Bracket.

I-47



Water Heater.

S R-10½



Circulator.

¾ in.
Rubber Washer
for I-11½.

I-11½

Small Reservoir
Nipple for
Water Heater.

SECTIONAL PARTS OF RANGE No. 66.

R-28 W. Wood
S R-28 Coal

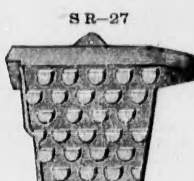
Sifting Dump Grate.

Right-hand
Section Lining.

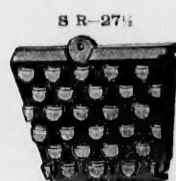
Left-hand Lining.

Rear Section
Right-hand Lining.

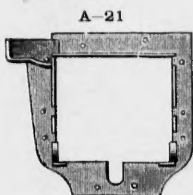
Bed Plate.



Back-End Lining.



Front-End Lining.



Open-End Lining.



Extension Shelf.

S R-89

Roller Iron,
Right.

Nickel-Plated Brass Protecting Bar.

Right
Protecting Bar Brackets.Left
Protecting Bar Brackets.

Pipe Card.



Shelf Corner Plate.

Shelf Bracket,
Iron.Shelf Iron,
Right.Shelf Iron,
Left.Roller Iron,
Left.

S R-91

Roller
Iron Cleat.

S R-19



Shaker and Lifter.

Large Angle
Iron.Small Angle
Iron.

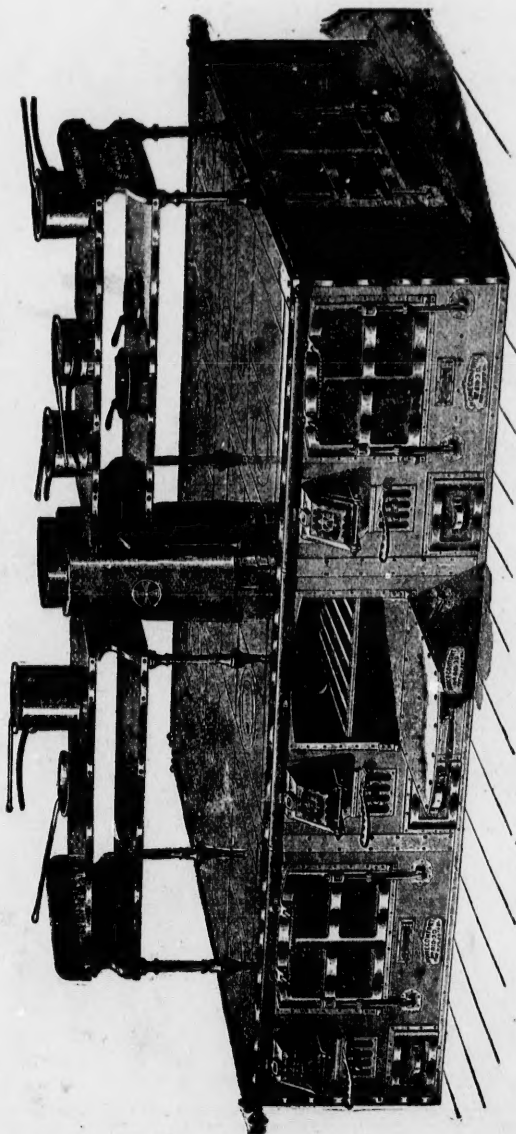
Shelf Ear.

C D-1

Knob and Screw
for Upper Warm-
ing Closet Door.Enamelled
Shelf Ornament.Counter Balance
for S R-89 and
S R-90.

HOME COMFORT CENTER RANGE SERIES No. 810-3-D.

Suitable for Large Hotels and Public Institutions. For Hard or Soft Coal or Wood. Weight 7,000 lbs.



Home Comfort Steel Center or Double-Faced Range No. 810-3-D, complete weight as shown in cut 7,000 lbs., is especially adapted for large public institutions where cooking is required for 800 to 1,000 persons. Has top cooking surface of 6x142 inches, with polished front and nickel-plated brass protecting bar entirely around range. Five fires and three ovens on one side, and three fires and two ovens on the other. Each oven is 24x24x17 inches high. Drop oven doors and our new design drop handles, the strongest and best ever made. End flues lined with asbestos board. Extra heavy fire lining for fire boxes, nearly indestructible. Smoke flue can be arranged, as shown in cut, to come out of middle or out of end if desired. Entire body and ovens of ranges made of best No. 10 steel plate. Fitted with elevated double shelf, as shown in cut. Additional sections can be added if desired. State on order the kind of fuel to be used.

The above Range is now in use in following large hotels and public institutions:

Mansion House	Ft. Worth, Texas.	Arkansas State Insane Asylum	Little Rock, Ark.
State Insane Asylum	Fulton, Mo.	Missouri Deaf and Dumb School	Fulton, Mo.
State Normal School	Mansfield, Pa.	State Prison	Jackson, Mich.
Fort Crook Mess Hall, U. S. Government	Fort Crook, Neb.	Jefferson Barracks Mess Hall	Jefferson Barracks, Mo.
Stat. Lunatic Asylum			Nevada, Mo.